

Winter Set Menu

Two Courses £34

Three Courses £40

Our Winter Set Menu will be available from Wednesday, 3rd December, perfect for a Festive Lunch or a Merry Dinner with friends and family.

There is no minimum party size required, though we kindly ask for a pre-order for groups of 10 or more.

STARTERS

Pan Seared Shell off King Prawns

*Garlic Butter, Chilli, Parsley & Lemon - **gluten free***

Sautéed Herb Gnocchi with Toasted Hazelnuts

*Purée of Winter Squash, Honey Roast Parsnip, Parmesan, Truffle Dressing - **vegetarian, nuts***

Chicken, Chestnut & Jerusalem Artichoke Velouté

Sauteed Girolle Mushroom, Chestnut Cream, Truffle oil

Winter Salad

*Cashew Nut Hummus, Honey Roasted Carrot, Parsnip & Beetroot, Curried Cauliflower,
Toasted Sesame, Carrot & Maple Dressing - **vegan***

MAINS

Shoulder of South Downs Venison Casserole

Creamed Potato, Savoy Cabbage, Chestnut Suet Dumpling, Red Wine Sauce

Turkey Pojarski Topped with a Pig in Blanket

Braised Red Cabbage, Creamed Potatoes, Creamy Wild Mushroom Sauce

Pan-roasted Fillet of Bream, Spring Onion & Ginger Wine Sauce

*Tenderstem, Creamed Potatoes, Crème Fraiche - **gluten free***

Sauteed Hen Of the Woods Mushroom on Jerusalem Artichoke Terrine

*Wilted Spinach, Creamed Celeriac, Truffle Dressing - **vegetarian***

Spiced Nut Roast, Tahini Dressing

*Feta, Pinenut, Mint, Pomegranate Salad, Red Lentil Dhall & Flat Bread - **vegan, gluten free***

10% discretionary service is added to your bill and received with thanks.

Please let us know about any allergies or dietary requirements.

DESSERTS

Our own Traditional Christmas Pudding

Brandy Sauce

Spiced Bramley, Plum & Blackberry Crumble

*Jude's Madagascan Vanilla Ice Cream - **vegan, gluten free***

Warm Braeburn Apple & Cinnamon Cake

Butterscotch Sauce, Jude's Salted Caramel Ice Cream & Custard

Vanilla Baked Rice Pudding

Cinnamon Mulled Fruits, Clotted Cream

Eggnog Brûlée

with Bourbon, Vanilla & Nutmeg

Affogato

*Jude's Vegan Vanilla Ice Cream with a hit of 'Love Hurts' Espresso, Biscotti - **vegan***

...add Baileys, Disaronno, or Frangelico Liqueur for £3.50

CHEESE BOARD

£6 Supplement per person

A selection of Local Sussex Cheeses

All supplied by Alsop & Walker, Served with Oat Cakes and Millers Biscuits,

Fig & Apple Chutney & Quince Paste.

***Idle Hour** - A semi-hard cheese; creamy tasting with citrus undertones and a hint of nut. Pasteurised cow's milk.*

***Sussex Blue** - A semi-hard creamy tasting mild blue cheese with a natural edible rind. Pasteurised cow's milk.*

***Ewe Eat Me** - A hard cheese, creamy tasting with nutty undertones, in a red rind. Pasteurised ewes milk.*

***Sussex Camembert** - A creamy mushroom earthy tasting cheese with a natural white edible rind. cow's milk*

DESSERT WINE & STICKIES

Orange Muscat, 'Essensia', Quady's, Madera, California *glass £8.50 / £26 half bottle*

Black Muscat, 'Elysium', Quady's, Madera, California *glass £8.50 / £26 half bottle*

Sauternes, Chateau Lamourette, Bordeaux 2018 *glass £12.70 / £38 half bottle*

Semillon 'Noble One', De Bortoli, New South Wales, Australia 2018 *glass £16.40 / £49 half bottle*

Bottle Vintage Port, Graham's, Douro, Portugal *glass £8.00*