

# CHRISTMAS DAY MENU

2021

£90.00 per person

## Amuse bouche

Steak Tartare and Oyster

## Starters

French Onion Soup, with Crispy Shallot Rings and Cheese Croutons

Pan Seared Foie Gras with Macerated Prunes and Toasted Brioche

Crab Beignet, Pear Puree, Lemon Oil and Sage Crisps

Venison Ragu Tortellini with Blue Cheese Foam

## Mains

Roast Turkey, Duck Fat Roasted Potatoes, Brussel Sprouts, Cranberry, Bread Sauce and Buckhurst Chipolatas

Venison Wellington with Celeriac Purée Pickled Blackberries & wilted Cavolo Nero

Pan Seared Brill with Duchess Potatoes, Winter Greens & Champagne and Chervil Sauce

Wild Mushroom and Goats Cheese Ravioli with Roasted Tomato & Pepper Sauce, Chestnut Crumble

## Pudding

Christmas Pudding with Brandy Sauce or Brandy Butter

Individual Chocolate & Orange Baked Alaska

Winter Spiced Apple Tart & Crème Anglaise

Buckhurst Black Forest Gateau

Cheese

Brighton Blue, Olde Sussex & Waterloo with Crackers & Farmhouse Chutney

## Tea & Coffee

Tea & Coffee served with Mini Mince Pies

A deposit of £20 per person is required by 15<sup>th</sup> November 2021

Balance to be paid by 1st December

Pre Orders required by 11<sup>th</sup> December

*Please let us know if you have any dietary requirements.*

*A discretionary 12.5% service charge will be added to your bill.*

