



# HAPPY CHRISTMAS

## CHRISTMAS DAY MENU 2023

Gin cured salmon, salmon caviar, wasabi & cream cheese mousse, celeriac & apple slaw

Smoked duck breast, winter salad, clementine, toasted almonds, pomegranate vinaigrette

Truffled wild mushrooms & chestnuts on toasted sourdough, burrata, rocket pesto & tomato coulis

Roast onion, garlic & apple liquor soup topped with vintage gouda, crostini's

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Sorbet

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Tinwood poached turkey breast with roast potatoes, pigs in blankets, seasonal vegetables, pork, apricot & chestnut stuffing, luxury gravy

Fillet of beef wellington with wild mushroom duxelle, potato & turnip dauphinoise, truffled artichoke, wilted spinach & rosemary red wine jus

Lemon sole & smoked salmon roulade, baby fondant potatoes, baby leeks, samphire, brown shrimps  
lemongrass veloute

Shallot & heritage tomato tarte tatin with goat's cheese, figs, herb salad, lemon oil and balsamic glaze

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Traditional Christmas pudding with brandy cream

Chocolate, pear & almond tart with amaretto ice cream

Passionfruit trinity cream, fresh mango, pine nut brittle, rosemary shortbread

Sussex cheese selection with crackers, apple, chutney, walnuts & local honey

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Mince pie served with Tea or Filter coffee