



# HAPPY CHRISTMAS

## CHRISTMAS DAY MENU 2024

Gin cured salmon, salmon caviar, wasabi & cream cheese mousse, fennel & beetroot slaw

Shredded duck, herb & clementine salad, smoked almonds, spiced plum sauce & lemon oil

Truffled wild mushrooms and chestnuts on toasted sourdough, whipped goat's cheese, cavolo nero, hazelnut pesto & tomato coulis

Crown prince squash soup topped with wild mushrooms & Sussex Charmer served with bread

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Strawberry & Champagne Sorbet

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Nyetimber 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, artichoke puree, wilted spinach & rosemary red wine jus

Fish Platter (gravadlax salmon, smoked mackerel pate, lobster tail, crab & potato cake, brown shrimps) with beetroot & celeriac remoulade, cucumber kimchi, soft boiled eggs & tarragon aioli

Onion squash stuffed with goat's cheese, shallots, figs, chilli flakes, chestnuts, parsley, lemon oil & chickpeas with herb salad

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Traditional Christmas pudding with rum cream

Cherry & almond frangipane tart with cherry & amaretto ice cream, chocolate dome

Pina colada sundae (coconut ice cream, rum soaked pineapple, Chantilly cream, pineapple sauce)

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

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Mince pie served with Tea or Filter coffee