



CHRISTMAS FESTIVE MENU 2026

2 course - £39 3 course - £45

Available Wednesday 2 December – Wednesday 23 December 2026

To Start

Smoked salmon, celeriac pancake, wasabi crème fraiche, maple syrup

Duck liver pate, toasted sourdough, apricot pear & ginger chutney

Wild mushroom rarebit on toasted sourdough with spiced cranberry chutney

Lightly spiced parsnip soup topped with onion bhaji, bread

Mains

Prosecco poached turkey breast, roast potatoes, pigs in blankets, stuffing, seasonal vegetables and luxury gravy

Confit belly of pork, crackling, sage, onion & chestnut stuffing, wholegrain mustard mash, apple sauce, red wine jus

Fried fish platter, (monkfish scampi, whitebait, salt and pepper squid)
fries, salad, tartare sauce, sweet chilli sauce

Goats cheese, mushroom, chestnut & red onion marmalade wellington, roast potatoes, seasonal vegetables & mushroom sauce

Venison bourguignon, wild mushroom, carrot, shallots, bacon lardons served with purple mash

To Finish

Festive crumble (clementine, apple, cranberry, festive spices)
with a shortbread & toasted almond crumble top & Christmas pudding ice cream

Trio of chocolate
(chocolate brownie, chocolate ice cream, chocolate sauce) with torched marshmallows

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

Sussex cheese selection with crackers & chutney