

# Boxing Day 2016

## STARTERS

### Tomato & Basil Soup

served with Garlic & Herb Croutons and Bread & Butter

### Pan Seared Scallops

with Chorizo and Black Pudding, Garnished with Microcress

### Game & Chicken Terrine

served with Pear Chutney and Toast

### Stuffed Portobello Mushroom

Stuffed with a Tomato & Herb Crumb topped with Grilled Mozzarella & Pesto

### Warm Duck Salad

Confit Duck with Apple & Walnut served on mixed leaves Cranberry Dressing

### Seafood Bruschetta

Prawns, Mussels & Calamari on a Toasted Focaccia with Tomato Salsa & Rocket

## MAIN COURSES

### Roast Turkey Breast

The Christmas choice, succulent turkey traditionally served with roast and new potatoes, bacon wrapped chipolata, homemade stuffing, fresh vegetables and thick gravy

### Roasted Topside of Bird In Eye Farm Beef

Finest Sussex beef, served with roast and new potatoes, Yorkshire pudding, fresh seasonal vegetables and thick gravy

### Chicken, Gammon & Leek Pie

A homemade Shortcrust pie with a puff pastry lid served with Creamy Mashed Potato, Steamed Vegetables and a Rich Chicken Gravy

### Minted Lamb Steak

A Char-grilled Lamb Steak served with Boulangere Potatoes, Roasted Root Vegetable Puree and a Sweet Port Sauce

### Oven Roasted Salmon Fillet

A Fresh oven Roasted Salmon Fillet served with Bubble & Squeak, Buttered Baby Spinach, Lemon Hollandaise and topped with a poached egg

### Admirals Fish Pie

Chunks of Cod Fillet, Prawns and Crayfish bound in a rich white sauce, topped with Parsley Mash and a Parmesan Crust. Served with steamed vegetables

### Homemade Chestnut Wellington

A vegetarian Wellington, with roast and new potatoes, fresh seasonal vegetable and a rich port reduction

## DESSERTS

### Vanilla & Cinnamon Cheesecake

### Triple Chocolate Brownie

### Apple & Plum Crumble

### Lemon Posset Brulee with Homemade Gingernut Biscuit

### Homemade Sweet Cherry Pie

Two Courses £19.95 Three Courses £24.50