



Christmas Day



Champagne and Canapes on arrival



Heritage Tomato & Purple Basil Soup

Homemade soup served with fresh bread and garlic croutons

Roasted Pheasant, Partridge & Chicken Terrine

Served with dressed leaves, toast and a spiced pear chutney

Homemade Salmon Gravdlax

Accompanied with a lemon crème fraiche and dressed leaves

Pan Seared Shetland Scallops

Served with pan roasted chorizo, micro cress and orange glaze

Walnut, Goats Cheese & Caramelized Apple Tart

Served with dressed leaves



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 Rib Of Prime Sussex Beef

Served with all the trimmings. Roast potatoes, fresh steamed vegetables, homemade Yorkshire pudding and a rich red wine gravy

Duo Of Guinea Fowl

Pan seared supreme and confit leg served with roasted new potatoes fresh steamed vegetables and a thyme jus

Champagne Cod

Served on a bed of crushed lemon scented new potatoes, steamed samphire and Champagne sauce

Homemade Chestnut Wellington

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



Xmas Pudding

The traditional festive dessert, served with brandy sauce

Vanilla & Cinnamon Cheesecake

Served with a spiced plum compote and a crumble topping

Trio Of Apple

Bramley apple parfait, caramelized apple sorbet and a mini toffee apple served with meringue pieces and an apple crisp

Black Forest Roulade

Homemade chocolate roulade filled with Kirsch steeped Morello cherries and fresh Chantilly cream with a bitter sweet chocolate sauce

Homemade Winter Spiced Cherry Pie

Individual sweet crust pastry pie filled with fresh blueberry compote and served with homemade custard



Local Cheese Platter

Selection of local cheeses with crackers and our spiced winter chutney



Tea or Coffee to finish with homemade truffles

£70 per person

£35.00 under 12's

A truly old English pub, providing good ale, hospitality and exquisite home cooking this Christmas Day