

Christmas Dining Menu 2023

(Festive Christmas Crackers included)

Starters

Smoked Salmon with capers
Crème fraiche, lemon and melba toast

Presse Of Sussex Pork
Parsnip and apple puree, celeriac remoulade

Celeriac and Brown Butter Soup (Vegan and Gluten Free on request)

Mains

Roast Turkey
Chestnut stuffing, chipolata and bacon and pan gravy

Roast Beef
Celeriac puree, Red wine sauce

Roasted Parsnip and Red Onion Nut Roast (Vegan and Gluten Free on request)

All mains served with seasonal vegetables and potatoes
Roast potatoes, glazed parsnips and carrots, Brussels sprouts, Red cabbage

Puddings

Homemade Pops' Christmas Pudding
Double cream

Dark Chocolate Fondant
Salted caramel ice cream, milk chocolate crumb

Clementine Posset (Vegan and Gluten Free on request)
Crystalised orange and orange shortbread

Freshly Brewed Tea and Coffee
Mini Mince Pie

£57.00 inc. VAT per person

Dining Enhancement Options

Christmas Parties Drinks Package 2023

We offer a set drinks package, however if there is anything we have missed or you would like to add to the package, please do not hesitate to ask.

2 glasses of Prosecco during the drinks reception
1/2 bottle of house wine per person
1/2 bottle of water per person

£35.00 inc. VAT per person

Drinks Upgrade Options

House Champagne - £9.50 per glass per person
Pimm's - £8.00 per glass per person
Aperol Spritz - £8.00 per glass per person
Mulled wine – £6.00 per glass per person
Mulled cider – £6.00 per glass per person
Jugs of elderflower fizz - £6.00 per jug
Seasonal cocktails - £12.00 per cocktail per person

If you would like to add on additional wine, or alternative beverages, please speak to the Food and Beverage Coordinator for more information.

**All rates quoted are inclusive of VAT at the prevailing rate (currently at 20%) but may be subject to increase in line with Government inflation and are valid until the 31st March 2024.
A minimum number of 30 guests will apply to this menu.**