

Christmas Day Menu



Home-made Sourdough Bread &
Southdowns Butter

APERITIVE for the table

Silent Pool Cured Salmon, Prawn Cocktail Pot,
Chicken Liver Paté, Smoked Chestnut Hummus &
Brussel Sprout Remoulade.

SOUP

Parsnip & Apple

MAINS

Roast Turkey

Duck Fat Roast Potatoes, Butter Roasted Parsnips, Carrots &
Yorkshire Pudding. Served with Bread Sauce,
Pork & Chestnut Stuffing, Pigs in Blankets, Brussel Sprouts,
Braised Red Cabbage and Home made Cranberry Sauce on the Side.

Mushroom & Chestnut Wellington

Roast Potatoes, Butter Roasted Parsnips & Carrots. Served with
Bread Sauce, Sourdough & Apple Stuffing, Brussel Sprouts & Braised
Red Cabbage on the Side.

Butter Poached Cod Fillet

Saute Potatoes, Creamed Leek &
Champagne Sauce, Served with Braised Red Cabbage on the Side.

DESSERT & COFFEE

Christmas Pudding, Brandy Butter

Apple Tart, Vanilla Ice Cream

Stem Ginger Pudding,
Home made Custard

Chocolate Mousse, Chantilly Cream

CHEESE

Selection of Cheese, Pickle Walnut,
Grapes, Honeycomb,
Home Made Crackers.

£80 ADULT / £45 CHILD