

THE 
STIRLING
ARMS

CHRISTMAS MENU

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32 for 2 courses

37 for 3 courses

STARTERS

Beetroot Carpaccio

Pistachio puree, watercress salsa & toasted pumpkin seeds (vg)(ngci)

Squash, Chilli & Ginger Soup

Hazelnut, caper & apple salsa, crispy sage & garlic baguette (vg)(ngcio)

House Cured Salmon

Piccalilli puree, crispy capers & Irish soda bread (ngcio)

Chicken Liver Parfait

Melba toast & chilli caramelised fig (ngcio)

MAIN

All mains served with garlic and herb roast potatoes, buttered greens, cranberry glazed root vegetables & chestnut Brussel sprouts

Loch Duart Salmon & Crayfish Mille-Feuille

Lobster beurre blanc & chargrilled vine tomatoes

Cranberry & Chestnut Stuffed Turkey Breast

Pig in blanket & red wine jus

Braised Lamb Shoulder

Duck fat celeriac fondant, chestnut crumb & sherry jus (ngci)

Root Vegetable Suet Pudding

Creamed baby leeks & toasted almonds (v)(vgo)

DESSERTS

Christmas Pudding

Brandy & brown butter gelato (v)

Chocolate Basque Cheesecake

With damson ripple gelato (v)

White Chocolate & Cranberry

Panettone Pudding

Suzette clementines & vanilla gelato (v)

Winter Fruit

Sorbet Selection

A trio of house made winter fruit sorbets (vg)(ngci)

OPTIONAL ADDITIONS

Local Sussex cheeses, chutney, crackers and fruit (v) additional cost 8

Homemade petit fours & coffee additional cost 6

v - Vegetarian vo - Vegetarian Option vgn - Vegan vgnO - Vegan Option

ngci - Non Gluten Containing Ingredients