



2 COURSE £26.95 3 COURSE 31.95

STARTERS

CHICKEN, LEEK AND APRICOT TERRINE HOMEMADE PICCALILLI, ROCKET SALAD & MELBA TOAST

COLD SMOKED SALMON CURED IN BEETROOT & ORANGE (NGCI)
PICKLED VEGETABLES, LEMON & DILL CRÈME FRESH

SPICED FETA, PISTACHIO & CLEMENTINE SALAD (NGCI) (VGO)
YOGURT & MINT DRESSING, WARM GARLIC & HERB CROUTONS

FIG, BURRATA & PROSCIUTTO TARTINE DRESSED ROCKET & TOMATO SALAD

CREAM OF BROCCOLI, CHEDDAR & STILTON SOUP (VGNO)
CRISPY SAGE LEAVES AND TOASTED ALMONDS

MAINS

ALL SERVED WITH HERB ROAST POTATOES, GARLIC BUTTERED GREENS, MAPLE ROASTED CARROTS & PARSNIPS, BRAISED RED CABBAGE, ROASTED SPROUT & CHESTNUTS

TRADITIONAL ROASTED LOCAL TURKEY (NGCIO)
ROASTED HERB TURKEY CROWN & THIGH BALLOTINE WITH CRANBERRIES, PIG IN BLANKET & RICH PORT GRAVY

SLOW BRAISED GARLIC & THYME LAMB SHOULDER PIGS IN BLANKET & RICH PORT GRAVY

ROASTED BUTTERNUT SQUASH (VGO)
STUFFED WITH LENTILS, CHESTNUTS, MUSHROOM, APRICOT, GARLIC, THYME & SAGE WITH A RICH PORT GRAVY

PAN FRIED LOCAL PLAICE FILLET (NGCI)
WITH POTTED SHRIMP BUTTER, GARLIC NEW POTATOES, DILL & PARSLEY SAUCE & A WEDGE OF LEMON

DESSERTS

HOMEMADE GOOD TIMES CHRISTMAS PUDDING (V)
BRANDY CREAM & VANILLA GELATO

A TRIO OF HOMEMADE HOVE GELATO (V)
MIXED BERRY COULIS, MINT LEAVES & BRANDY SNAPS

CHRISTMAS CRUMBLE (VGO)
SPICED APPLE & FIG WITH A CRANBERRY CRUMBLE, SERVED WITH BOURBON CUSTARD OR VANILLA HOVE GELATO

CHOCOLATE ORANGE & TRUFFLE TORTE (V)
WITH MIXED NUT BISCUIT BASE, SERVED WITH EGGNOG GELATO

SUSSEX CHEESEBOARD (V)
3 SUSSEX CHEESES, CRACKERS, GRAPES, CELERY & MIX PICKLES

V - VEGETARIAN VO - VEGETARIAN OPTION VGN - VEGAN VGNO - VEGAN OPTION NGCI / NGCIO - NON GLUTEN CONTAINING INGREDIENTS

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL