



## Pre-Christmas Lunch and Party Night Menu

### Starters

**Lightly spiced parsnip soup**, served with thyme croutons and poppy seed bread (v)(vg)\*

**Peppered smoked mackerel**, served with orange salad and lime crème fraîche\*

**Ham hock terrine**, served with a red onion marmalade\*

**Mini superfood salad**, beetroot falafel, mung beans, watercress, baby leaf, chilli, mint, lime, avocado, broccoli sprouts and hummus (v)(vg)\*

### Mains

**Roast paupiette of turkey**, served with chestnut stuffing, pigs in blankets, duck fat roast potatoes, seasonal vegetables and pan gravy\*

**Slow braised beef feather blade**, served with horseradish mashed potatoes, spiced red cabbage, glazed carrots and pan gravy\*

**Locally sourced fresh sea bass fillet**, served with bubble and squeak cake, tender stem broccoli and salsa verde\*

**Roasted vegetable wellington**, vegetable jus, green beans, glazed carrots (v)(vg)\*

### Desserts

**Traditional Christmas pudding**, served with brandy sauce\*

**Dark chocolate truffle torte**, served with espresso anglaise\*

**Downsview Farm gingerbread ice cream**, served with shortbread biscuits\*

**Selection of Sussex cheeses**, served with savoury biscuits and grapes

### Afters

Fresh filter coffee and a mint

\*Denotes can be gluten free  
Gluten free, vegan and other dietary options available on request