CHRISTMAS DAY MENU
£100 PER PERSON

STARTERS

Wild mushroom, tarragon & chestnut pâté,
cranberry sauce & toasted sourdough (veo) (gfo)

Beef tartare, quail's egg, cornichons,
pickled silverskin onions & horseradish cream (gf)

King prawn cocktail, Marie Rose sauce,
shredded gem lettuce, cherry tomatoes,
avocado, sourdough & butter

Goat's cheese & caramelised shallot tart,
chicory & walnut salad

MAINS

Lemon & thyme roasted turkey breast,
rolled leg with apricot stuffing, gravy &
Yorkshire pudding (gfo)

Chestnut & cranberry nut roast,
red wine gravy & Yorkshire pudding (gfo)

8oz 25-day dry-aged fillet steak, pommes Anna,
cavolo nero, roasted salsify, chestnut mushrooms
& pink peppercorn sauce (gf)

Pan-fried monkfish, roasted celeriac,
mussel & leek velouté (gf)

For the table: goose fat roasted potatoes, honey-
glazed carrots & parsnips, cauliflower cheese, sprouts
with chestnuts & pancetta, spiced braised cabbage

DESSERTS

Christmas pudding, brandy anglaise

Bitter chocolate marquise,
cherry compote & vanilla bean ice cream

Clementine tart,
mascarpone cream & candied ginger

Kent & Sussex cheese selection

TO FINISH

Coffee, petit fours & homemade mince pies

£50 deposit per person.
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