



CHRISTMAS DAY 2017

To Start

Artichoke Velouté, White Truffle and Sunflower Seeds
Spiced Selsey Crab, Scallop Mousse, Textures of Cauliflower
Pigeon Breast, Confit Lollipop Leg, Salt Baked Beetroot, Toasted Walnuts
Caramelised House Labneh, Caraway and Honey Roasted Heritage Carrots,
Roasted Kohlrabi, Pistachio Dukkah, Rocket Oil

Main

Roasted Fillet of Scotch Beef, Oxtail Croquette, Savoy Cabbage,
Pink Peppercorn Sauce
Pan Fried Fillet of Halibut, Creamed Potato, Pancetta,
Wild Mushroom, Salsify and Red Wine Jus
Roast Crown and Leg of Turkey, Chestnut Stuffing,
Smoked Bacon Chipolata, Roast Potatoes, Seasonal Vegetables and Turkey Jus
Wild Mushroom, Spinach and Ricotta filled Fresh Pasta,
Mushroom Truffle and Sage Cream, Rocket Leaves and Parmesan

To Finish

Espresso Panna Cotta, Granola, Chocolate Sponge,
Salt Caramel, Hazelnut Ice Cream
Our Own Christmas Pudding with Rum Anglaise
Apple Tarte Tatin, Blackberry Compote, Cinnamon Mascarpone
Selection of Seasonal Cheese with Quince Jelly and Millers Biscuits

Coffee and Petit Four

£85 per person

Allergen Information is available for all our dishes. Please ask a member of the team for assistance.

A discretionary 10% service charge will be added to tables of six or more.

crab &
LOBSTER
SIDLESHAM