



CHRISTMAS DAY 2018 - SET MENU

To Start

Smoked Chicken and Wild Mushroom Broth, Tarragon and Truffle Oil

Carpaccio of Beef with Tiger Prawns, Braised Oxtail Fritter,
Roasted Garlic Aioli, Parmesan Tuille

Marinated Baby Octopus, Saffron Fennel, Octopus Ink Tapioca,
Parsley Mayonnaise, Octopus Tempura

Muscat Pumpkin and Rosemary Cannelloni Spiced Pumpkin Yoghurt,
Pumpkin Crisps, Sunflower Seed Pesto

Main

Roast Crown of Turkey, Confit Leg Ballotine with Chestnut and Sage Stuffing,
Chipolatas Wrapped in Bacon, Roast Potatoes, Traditional Vegetables, Turkey Jus

Fillet of Venison, Celeriac Rosti, Butternut Squash Pureé, Beetroot Fondant,
Port and Madeira Jus

Pan Fried Fillet of Stone Bass, Selsey Lobster Fritter, Sea Vegetables, Lobster Bisque

Chestnut Mushroom, Root Vegetable and Isle of Wight Blue Cheese Wellington,
Roasted Baby Parsnips, Sage Cream Sauce

To Finish

Traditional Christmas Pudding with Brandy Ice Cream

Twice Baked Dark Chocolate Soufflé, Toasted Oat and Raspberry Granola, Praline Chantilly
Rhubarb and Tinwood Parfait, Custard Panna Cotta, Limoncello and Mint Gel, Candied Lemon

Selection of British Cheese with Miller's Toast, Almond and Fig Loaf and Quince Jelly

Coffee and Petit Four

£85 per person

Pre-order required by 14 December
£20 deposit per person at time of booking

Allergen Information is available for all our dishes.

**crab &
LOBSTER**
— SIDLESHAM —

