



Christmas Set Lunch

Monday to Friday 2 December - 20 December 2019

Salt Baked Celeriac Soup, Cider Dressing
Parsnip Crisps (v,g/f)

Mustard Seed Panna Cotta, (v)
Textures of Beetroot, Goat's Cheese Crumble

Paprika Cured Sea Bass, (g/f)
Fennel Marmalade, Pickled Sea Vegetables, Red Pepper Aioli

Smoked Chicken, Wild Mushroom and Red Wine Orzo,
Parsley Mayonnaise, Chicken Crackling

Ballotine of Turkey with Chestnut and Sage Stuffing, Pigs in Blankets,
Confit Potato, Traditional Vegetables, Turkey Jus

Roasted Cod Fillet, Saffron, Cumin and Apple Velouté,
Spiced Crab and Potato Fritters, Pak Choi, Coriander Oil

Butternut Squash Fregola, Isle of Wight Blue Bon Bon,
Roasted Leek, Pumpkin Seed Pesto

Chargrilled 6oz Rib Eye Steak,
Hand Cut Chips, Slow Roasted Tomato, Garlic Butter (gf)

Traditional Christmas Pudding, Armagnac and Orange Glaze,
Tonka Bean Anglaise (gf option available)

Baked White Chocolate Rice Pudding (g/f)
Tea Soaked Apricot, Toasted Almonds

Milk Chocolate Delice, Peanut Brittle,
Chocolate Sponge, Clotted Cream Ice Cream

Two Scoops of Ice Cream or Sorbet
Caroline's Dairy, Sidlesham (v) (g/f)

2 courses £23.50

3 courses £28.50

*Allergen Information is available for all our dishes.
A discretionary 10% service charge will be added to tables of seven or more.*

