

Celeriac Veloute (M,Ce)

Rosemary infused cream, celeriac

Loch Fyne Smoked Salmon Terrine (F,M,Su)

Smoked salmon mousse, beetroot remoulade, dill, caperberries, beluga caviar

Foie Gras Crème Bruleé (M,N,E,Su,G)

Cherry chutney, almond crumble, red wine glazed foie gras, duck fat brioche

Juniper Crusted Venison Carpaccio (Mu,Su,G)

Mustard ice cream, pickled baby vegetables, croutons, watercress - £12.50 supplement charge

Rump-Eye Pave Steak (M,E,Su,Ce,C)

Szechuan poached lobster, baby vegetables, red wine reduction with bearnaise sauce or garlic butter, truffle & parmesan fries

Sussex Fish of the Day (F,C,Ce,Su,G,Mo,So,E)

Shellfish broth with ginger, lemongrass & kaffir lime, lobster dumpling, bok choi, crispy rice noodles

Supreme of Corn-fed Chicken (M,G,Su,Ce)

Ham hock & sage steamed suet pudding, caramelised onion puree, roasted shallot, baby leeks, girolles, madeira jus **Butternut Squash & Goat Cheese Pithivier** (G,E,V,M,Su)

Braised red cabbage, butternut puree, cavolo nero, pumpkin seed sabayon

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 $\label{lem:coffee} \textbf{Coffee \& Blackcurrant Vacherin Glace} \ (M,E,Su) \\ Coffee parfait, blackcurrant sorbet \& coulis, Chantilly cream, \\$

meringues

Christmas Pudding (G,M,Su,E,N)

Grand Marnier ice cream, crème anglaise, candied orange **Red Wine Poached Pear Tart** (G,M,E,Su,N,So)

Chocolate frangipane, chocolate sorbet, pear crisp, toasted almonds - £10.00 supplement charge

Selection of Cheeses (G,M,Su)

Three of the finest cheeses, homemade chutney, sourdough crackers, salted buttegrapes

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order See menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So – soybeans Su - sulphur dioxide & sulphites V - vegetarian PB - plant based