

Christmas Party

Christmas Day Lunch

New Years Eve Dinner

1st December to Tuesday 23rd December 2008

Festive winter menu with choice
Served daily from 12 pm to 9.30pm
Lunch 20pp, dinner 26pp

Pre-starter (Optional)

Basket of farmhouse bread 1.50
Bowl of marinated Kalamata olives 2.50

Starter

Winter vegetable soup, crusty roll (v)
Cold water prawn cocktail, Marie Rose sauce & salad
Whole oven baked 6oz camembert, plum chutney & baguette (v)
Selection of cold meat, pickles, crusty bread
The Gun local game terrine, pickles, chutney & toast

Main Course

Traditional roast turkey with pigs in blanket, roast potatoes, chestnut & sage stuffing with homemade gravy
Seared Scottish salmon fillet with seasonal vegetables & buttered new potatoes, hollandaise sauce
Slow cooked Scottish venison stew with roasted root vegetables and steamed potatoes
Woodland mushroom risotto, shaved parmesan & dressed garden salad (v)
28 day matured local roast beef, roasted root vegetables, red wine sauce

Dessert

Traditional plum pudding, brandy sauce
Raspberry cheesecake with winter berry coulis
Homemade chocolate brownie, chocolate sauce
Selection of farmhouse dairy ice cream
Sussex apple & cinnamon crumble & custard
British cheese board, smoked applewood, Stilton, mature cheddar, walnuts, grapes, winter chutney & biscuits (supp 2pp)

Christmas novelties £1 pp
£10 pp deposit required

Thursday 25th December 2008

Celebration 5-course menu with choice
Served from 12pm to 4pm
Adults 49pp, children 25

Starter

Broccoli & Stilton veloute, crusty ciabatta roll (v)
Smoked Scottish salmon served with blinis, lemon & chive crème fraiche, buttered granary bread
Seared breast of wood pigeon salad, roasted pine nuts, parmesan shavings & winter berries dressing
Stuffed portobello mushroom, goat's cheese, roasted peppers & walnuts (v)

Sorbet

Mulled wine granite

Main Course

Traditional roast turkey, pork & sage stuffing, roast chestnuts, pigs in blanket seasonal vegetables, roast potatoes & homemade gravy
Oven roasted fillet mignon of pork served with black pudding, creamed potatoes, braised red cabbage & grain mustard sauce
Seared sea bass, potato rosti, Jerusalem artichokes, crispy pancetta, lemon & garden herb sauce
Wild Mushroom risotto of Arborio rice, black truffle oil, parmesan shavings & green salad

Dessert

Traditional Christmas plum pudding, brandy sauce
Homemade chocolate fondant with vanilla ice cream
Festive bread & butter pudding, custard
Selection of dairy ice cream, brandy snap tuile & winter berries coulis
British cheese board, smoked Applewood, Stilton, mature cheddar, walnuts, grapes, winter chutney & biscuits (supp 2pp)

Coffee or tea & homemade mince pies

10% service

£20pp deposit to confirm booking
Pre order required 2 week in advance

Wednesday 31st December 2008

Celebration 5-course menu with choice
Champagne & canapés reception
7pm for drinks, food served at 8pm
Dancing until 2am 49pp

Champagne reception & canapés

Starter

Honey roasted parsnips & carrot soup, crusty ciabatta roll (v)
Confit duck leg salad, croutons, pine nuts, balsamic & orange dressing
Seafood crumble, scallops, prawns, mussels & creamy white wine sauce
Pumpkin risotto of Arborio rice, red pepper pistou & parmesan crisp (v)

Sorbet

Champagne sorbet, winter berries

Main Course

Locally reared 28 day matured beef medallions, dauphinois potatoes, honey roasted root vegetable & wild mushroom sauce
Seared John Dory, buttered new potatoes, seasonal vegetables & wild sorrel sauce
Slow cooked Scottish venison stew, mushrooms, roasted potatoes & seasonal vegetables
Stuffed portobello mushroom, tomato fondue, zucchini, poached free range egg, mozzarella cheese & green salad (v)

Dessert

Warm chocolate fondant, white chocolate ice cream
Sticky toffee pudding with butterscotch sauce
Sussex apple & cinnamon crumble with custard
Selection of dairy ice cream, brandy snap tuile & winter berries coulis
British cheese plate, smoked Applewood, Stilton, mature cheddar, walnuts, grapes, winter chutney & biscuits

Coffee or tea & chocolate truffles

10% service

£20pp deposit to confirm booking
Pre order required 2 week in advance