

Christmas Lunch and Dinner Menu

To start

Scottish Salmon

Smoked Salmon Terrine, Citrus Cured, Tartar, Pickled Sea Salad, Yuzu Dressing

Duo of Duck

Confit Duck and Pistachio Ballontine, Earl Grey Infused Breast, Toffee, Date and Armagnac Puree

Sussex Brie

Crispy Brie, Mulled Wine Gel, Compressed Cucumber, Candied Walnuts (V)

Main event

Roast Christmas Turkey

Pressed Leg Crumble, Duck Fat Fondant Potato, Honey Roasted Baby Parsnips

Red Wine Braised Feather Blade of Beef

White Onion Tart Tatin, Duck Fat Fondant Potato, Roasted Carrot Puree

Fillet of Stone Bass

Cauliflower Cream, Charred Gem, Pickled Wild Mushrooms, Parsley Oil

Potato and Spinach Roulade

Charred Sprouting Broccoli, Baked Eringi Mushroom, Confit Shallot (V)

Lasting Mini Memories Served From Dessert Station

Eggnog

Nutmeg Custard Tart

72% Dark Chocolate

Chocolate Mousse Cylinder, Salted Caramel, Honeycomb, Clementine's

Classic Christmas pudding

Coffee and Mince Pies

All prices are per person and exclusive of VAT

For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please ask to speak to a member of the events team.

