

#### Three Course Menu

Pre-order required



# A Glass of Chilled Prosecco on arrival



## **STARTER**

## Brighton Blue Cheese & Tomato (V)

Heritage Tomatoes, Baby Gems, Garlic Croutons

#### Curried Parsnip and Lentil Soup (V, GF)

Topped with Red Onion & Mint Salad, Mini Naan Bread

#### Home Cured Gravadlax (GF)

Potato & Horseradish Salad, Crème Fraiche, Ciabatta Croute

### Confit Pork, Chicken and Pistachio Terrine

Apple, Pear & Walnut Chutney, Shaved Fennel Salad

## MAIN

## **Turkey Paupiette**

Rolled Turkey with a Cranberry and Orange Stuffing, wrapped in Bacon

### Pressed Lamb Shoulder (GF)

With Roasted Banana Shallots

#### **Chicken Forestiere**

A Classic, Rich Wild Mushroom Sauce

Roasted Vegetable, Spinach & Lentil Wellington (Vegan)

#### **DESSERT**

### **Traditional Christmas Pudding**

Rich & Creamy Brandy Sauce

### **Baked Orange & Vanilla Cheesecake**

Crushed Meringue and Mango Coulis

## Dark Chocolate & Chestnut Pot au Crème

Shortbread Biscuit

## **Apple & Blackberry Crumble Tart**

Custard Sauce

From £32.50per person from 1st to 23rd December

Party Nights from £37.50 per person
Includes our resident festive DJ on the 7th, 8th, 14th and 15th December

#### Includes

A Glass of Chilled Prosecco on arrival
Three Course Menu
Coffee, Chocolates & Chocolates
All the Crackers and Poppers you need
Exclusive Use Available (minimum 80 guests)

