



## Christmas 2019 Three Course Menu



Pre-order required

**Glass of Chilled Prosecco for all guests on arrival**

### **White Onion & Thyme Soup (vegan)**

Truffle & Garlic Croute

### **Classic Prawn & Smoked Salmon Cocktail**

Caramelised Lemon, Pea Shoots & Croutons

### **Smoked Haddock & Leek Panko Cake**

Pea Puree, Watercress and Rocket Salad,  
Lemon

### **Squash & Balsamic Onion Tart (vegan)**

Apple, Pear & Walnut Chutney,  
Rocket Salad



### **Turkey Paupiette**

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

### **Grilled Corn Fed Chicken**

Mixed Bean & Chorizo Cassoulet,  
Tenderstem Broccoli



### **Slow Cooked Beef Shin**

Bubble & Squeak, Roasted Carrot,  
Tenderstem Broccoli



### **Wild Mushroom Stroganoff (vegan)**

Bubble & Squeak, Roasted Carrot,  
Tenderstem Broccoli



### **Traditional Christmas Pudding**

Rich & Creamy Brandy Sauce

### **Chocolate & Orange Tart**

Chantilly Cream, Chocolate Soil



### **Lemon & Stem Ginger Cheesecake**

Topped with a Cranberry Crumb &  
Honeycomb

### **Sussex Cheeseboard**

Artisan Biscuits, Celery and Onion Marmalade

**£32.50 per person**

**Available from the 1<sup>st</sup> to 21<sup>st</sup> December**

**Available all Day**



**Party Nights £38.50 per person**

**Includes our resident festive DJ on the 6<sup>th</sup>, 7<sup>th</sup> (new date), 13<sup>th</sup>, 14<sup>th</sup>, 20<sup>th</sup> & 21<sup>st</sup> December**

#### **Includes**

A Glass of Chilled Prosecco on arrival

Three Course Menu, Chocolates & Mince Pies

All the Crackers and Poppers you need

**£5.00 per person non-refundable deposit required to secure your booking**

**All Allergy and Dietary Requirements will be Catered for**

For more details or to make a booking, please call 01273 675756,  
01903 212869 or email [icerink@hardingscatering.co.uk](mailto:icerink@hardingscatering.co.uk)