

## *Festive Parties!*

### *Starters*

Slow-Braised Duck, Fried in Panko & Sesame Seed  
*Cucumber & Spring Onion Salad, Plum & Hoisin Sauce*

Sautéed King Prawns in Garlic Butter, Chilli, Parsley & Lemon

Heritage Beetroot, Brighton Blue & Poached Pear Salad – **Vegetarian**  
*Walnuts, Red-Vein Sorrel, Clementine Dressing*

Spiced Sweet Potato, Lime & Coconut Soup – **Vegan**

### *Mains*

Turkey Pojarski with a Wild Mushroom Cream Sauce  
*Pig-in-Blanket, Creamed Potatoes, Braised Red Cabbage*

Breaded Fillet of Dover Sole with Grilled King Prawns  
*Champagne & Caviar Velouté, Creamed Potatoes, Wilted Spinach*

Slow-Braised Venison Casserole with Chestnut Suet Dumplings  
*Creamed Potatoes, Braised Red Cabbage*

Jerusalem Artichoke Galette with Sautéed ‘Hen of the Woods’ Mushroom  
*Wilted Spinach, Celeriac Cream, Winter Truffle – **Vegetarian***

10oz Ribeye Steak with French Fries and Béarnaise Sauce  
*Dressed Baby Gem, Lambs Lettuce & Watercress*

### *Desserts*

Baked Vanilla Rice Pudding  
*Cinnamon Mulled Fruits, Clotted Cream*

Spiced Treacle Tart with Crème Anglaise

Eggnog Brûlée with Bourbon Cream, Vanilla & Nutmeg

Festive-Spiced Baked Apple & Sultana Crumble – **Vegan, GF**  
*Jude’s Madagascan Vanilla Ice Cream*

Duo of Cheese with Miller Biscuits and Rhubarb & Apricot Chutney

*Coffee & Tea with Mince Pie from £3.50*