

Celebrate Christmas with a difference from traditional fayre.

On arrival, Tortilla Chips will be served with Salsa or Guacamole with our compliments.



~ Starters ~

Winter Warmer Soup (v)

Tomato and roasted pinenuts with fresh basil

Spiced Duck Filo Parcels

With Vietnamese salad and plum sauce

Rustic Chicken Liver Paté

With red onion marmalade, and toast

Enchiladas Mexicanas (v)

Corn tortilla shell, filled with spinach and cream of mushroom sauce

Pimento Relleno de Gambas

Sweet pepper with spice sauteed prawns

Crab Stuffed King Prawns

Wrapped in smoked salmon with ginger and butter sauce



A Deposit of £10 per person is required to confirm your booking

~ Main Course ~

Traditional Norfolk Turkey Roast

With smoked Sussex bacon, roasted chestnuts and red berry stuffing and seasonal vegetables

Grilled Fillet of Seabass

With baby leaf spinach, ricotta, pine nuts, lemon & caper sauce

Grilled Rack of Lamb

With sweet potato and pumpkin mash, redcurrant and rosemary jus

Roasted Scotch Sirloin of Beef

With Yorkshire pudding and fresh seasonal vegetables

Stuffed Aubergine (v)

Aubergine stuffed with mixed vegetables, curry sauce, served with saffron rice

Lamb Fillet Mignon

Grilled lamb fillet cooked with Dijon mustard, oyster mushrooms and garlic in a cream and brandy sauce

~ Desserts ~

Traditional Christmas Pudding with Brandy Sauce

or **Chocolate Banoffee Pie**

or **Tiramisu**

or **Hazelnut Profiteroles and Chocolate Sauce**



£59.95

Children under 12 years half price

10% service charge will be added

(V) denotes Vegetarian

