



Festive Lunches



Starter

Poached Salmon and Monkfish Terrine

Served with Dressed Mixed Leaves and a Lemon & Caper Mayonnaise

Honey & Parsnip Soup (v)

Topped with Cranberry Cream and served with a Freshly Baked Bread Roll

Main Course

Roast Sussex Turkey

Roasted Potatoes, Honey Glazed Parsnips and Carrots, Brussel Sprouts, served with traditional Christmas accompaniments

Spinach & Ricotta Cannelloni

with a Sweet Tomato Sauce (v)
topped with Mature Cheddar Cheese Sauce and Breadcrumbs

Dessert

Chef's Delectable Selection of Cheeses

Served with Crackers, Celery Sticks, Apple and Grapes (v)

Traditional Christmas pudding

Served with Home-made Brandy Sauce

Apple, Sultana and Cinnamon Strudel

Served with Vanilla Custard (v)



(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

Some items on the menu may contain modified soya or maize and some of our products may contain nut or nut derivatives.

Please ask our staff for further information. Allergens - if you have a specific allergen requirement please ask our team for information on the dishes in this menu.

Please note our kitchens work with gluten-containing products so we cannot guarantee that our dishes will be free of gluten traces.