



WHERE LAND MEETS THE SEA

CHRISTMAS DAY MENU

DECEMBER 2018

STARTER

HOT AND COLD LOCALLY SMOKED SALMON, FERMENTED
ARTICHOKE, SEA VEGETABLES & OYSTER EMULSION

RISOTTO OF OLD ENGLISH GRAINS, BAKED CAULIFLOWER,
TWINEHAM CHEESE & CRISPY POACHED DUCK EGG

TERRINE OF ETHICAL BRITISH FOIE GRAS, SMOKED CHICKEN
AND WILD MUSHROOM, BRIOCHE, PEAR CHUTNEY

MAIN

BRIDGERS FARM FREE RANGE TURKEY BREAST, ROLLED LEG,
ROAST POTATOES, VEGETABLES & GAME GRAVY

PAN ROAST FILLET OF SOUTH DOWNS BEEF, SMOKED
HERITAGE CARROT, TRIPLE COOKED CHIPS, BRANDY

WELLINGTON OF HERITAGE SQUASH, GOATS CURD & WALNUT,
ROAST POTATOES, VEGETABLES & ONION GRAVY

DESSERT

CARAMEL CHOCOLATE & ROASTED CHESTNUT DELICE,
SALTED CARAMEL ICE CREAM & SEA SALT

CARAMELISED APPLE TART, APPLE CRUMBLE ICE
CREAM & APPLE SHERBET

CHEESE COURSE

ARTISAN LOCAL CHEESES, FRUIT JELLY,
CRISP BREADS & PICKLED WALNUT

To FINISH

HANDMADE WILLIES COCOA CHOCOLATES TO TAKE AWAY

5 COURSES - £ 65

CHILDREN'S MENU AVAILABLE ON REQUEST

A NON REFUNDABLE £30 PER PERSON DEPOSIT IS REQUIRED AT THE TIME OF
BOOKING, THE REMAINDER BALANCE IS TO BE PAID TWO WEEKS BEFORE AND A
PRE ORDER IS TO BE PROVIDED FOR ALL COURSES