CHRISTMAS AT THE GATHER INN

Christmas Menu 2020

Groups of up to 6 only, pre order *and £10 deposit required

2 Courses £20 , 3 Courses £26.50

Celeriac & Roasted Chestnut Soup
Caramelised Onions, Baked Breads (vg)

Home Smoked Duck & Local Pork Terrine with Cranberries & Pistachio
Pickled Beetroot, Baked Breads & South Downs Butter

Duo of Confit & Springs cured Salmon, Crab & Celeriac Remoulade
Rubbed Smoked Garlic & Truffle Oil Croutes

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Traditional Roast High Welfare Turkey
Stuffing, Pigs in Blankets, Selection of Steamed & Duck Fat Roasted vegetables
Bread Sauce, Yorkshire Pudding, Rich Red Wine Gravy

Slow Roasted Haunch of Knepp Estate Organic Venison
Roasted Parsnips & Carrots, Turnip, Kale, Confit Fondant Potato
Port & Cranberry Jus

Pan Roasted Halibut, Sorrel Sauce with Wild Mushroom
Champ, Braised Chicory, Roasted Cauliflower

Cashew Nut & Mushroom Wellington
Roasted Root Vegetables, Chestnut Purée
Brown Mushroom Gravy (vg)

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Traditional Christmas Pudding with Brandy Sauce, Rum & Raisin Ice Cream

Chocolate Fondant, Ginger Biscuit Crumb, Vanilla Ice Cream

Gentle Lemon Tart, Lemon Curd, Clotted Cream

Extras

British & Sussex Cheese, Oatcakes, Chutney & Pickles	£9.50
Homemade Mince Pies (4) & Brandy Butter	£8.00

*72 Hours notice required