

FESTIVE PARTY MENU 2019

THIS MENU IS AVAILABLE FROM THE 15TH NOVEMBER UNTIL 22ND DECEMBER 2019



Amuse Bouche

Starters

Caramelised Cauliflower Soup, Winter Truffle, Brighton Blue Beignets (v)

Roasted Quail Breast, Black Pudding, Turnip, Drunken Prune

Dorset Crab Frikkadels, Brown Crab Mayo, Nashi Pear, Lime & Coriander

Mains

Roasted Pheasant Breast, Leg Meat Pasty, Trompette, Cranberry, Smoked Chestnut

Côte de Porc, Stuffing, Biltong, Shiitake, Glazed Carrot, Mustard Leaf, XO Sauce

Hake Loin, Aloo Gobi, Spiced Lime Pickle, Thai Basil

Aged Parmesan Gnocchi, Baby Cauliflower, Field Mushroom, Hen's Egg, Nutmeg (v)

Sides are for the whole table

Roasted Potatoes, Braised Red Cabbage, Glazed Parsnip, Winter Greens

Desserts

Traditional Christmas Pudding, Nutmeg Custard

Tipsy Tart, Spiced Kumquats, Rum & Raisin

Spiced Apple Delice, Frangipane, Speculaas Ice Cream

Three Kentish Cheeses, Chutney, Lavash, Homemade bread

Mince pies

2 courses £32.45

3 courses £37.95

Please note there is a discretionary service charge of 10% that will be included on your bill.
Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise