

FESTIVE PARTY MENU 2026

Lets Get This Party Started

Chicken Liver & Fig Parfait - Served With Spiced Apple Chutney & Toasted Brioche.

Port & Stilton Mushrooms - Served On Toasted Rustic Sourdough.

Spiced Butternut Squash Soup & Chestnut Cream (V,VGO)- Served With Rustic Sourdough.

Lets Get Our Fork In To It

English Roast Turkey Breast - Served with Goose-fat roast potatoes, traditional chestnut stuffing, pigs in blankets, spiced red cabbage, maple-roasted Chantilly carrots & rich red wine jus.

Sussex Roast Sirloin Of Beef - Served with Truffle & Parmesan pomme purée, spiced red cabbage, maple-roasted Chantilly carrots & rich red wine jus.

Pan Roasted Seabream Fillet - Served with champagne beurre blanc, dill oil, crushed new potatoes & winter vegetables.

Chestnut and Sweet Potato Nut Roast (VG) - Served with Herb-roasted potatoes, spiced red cabbage, maple-glazed Chantilly carrots & rich vegan red wine reduction.

Lets Wrap This Party

Mulled Wine Crème Brûlée (V) - Served with Cinnamon Shortbread

Traditional Christmas Pudding - Served with Brandy Custard

British Isles Cheese Selection (V) - Served with winter-spiced chutney, crackers, grapes & apple

We welcome you to enjoy our fresh, locally sourced and house made food to celebrate your festivities.

2 Courses £35 / 3 Courses £39