



FESTIVE SUNDAY LUNCHES

Local pressed chicken and pistachio terrine, apricot crostini.

Warm Sussex goat's cheese and apple tartlet, honey and hazelnut dressing, seasonal leaf greens (V)

Cream of winter squash soup finished with rosemary and cranberries (V)

Home Cured Gravdax with a dill and mustard sauce

Roast local turkey breast, chestnut stuffing,
seasonal accompaniments and thyme gravy

. Ashmore farm pink roasted sirloin of beef, Yorkshire pudding and red wine gravy

Pan-fried South Coast plaice fillet, buttered spinach, citrus potatoes, and lobster brandy sauce

Roasted breast of guinea fowl, apple and sage sauce

Baked plum tomato and mozzarella croustade, parmesan flakes, sweet basil sauce (V)

All dishes served with seasonal vegetables and roast potatoes

Glazed lemon and blueberry tart, vanilla cream

Rich chocolate mousse with white chocolate sauce

Poached pear in local cider, vanilla ice cream, green apple coulis

Selection of British cheeses, tomato chutney and water biscuits

Two course luncheon including coffee and mince pies £17.50
Three course luncheon including coffee and mince pies £23.50

