



CHRISTMAS 2018

FESTIVE MENU 2018

TO START

Lightly Spiced Winter Squash & Vegetable Soup (v) finished with coriander leaf and crème fraiche

Dark Rum Cured Salmon pea salad, lime

Confit Duck and Apricot Terrine red onion jam

Baked Red Onion and Goats Cheese Tartlet (v) honey and mustard dressing

TO FOLLOW

Slow Basted Breast of Turkey festive trimmings, thyme gravy

Sussex Braised Feather Blade of Beef cooked and served in its ale braise

Local Fillet of Seabass citrus crushed potato, vermouth dill cooked cream

Festive Vegetable, Nut and Herb Roast (v) chestnut puree, cranberries

(all served with roast potatoes, root vegetables and buttered sprouts)

TO FINISH

Vanilla Cheesecake lime and mascarpone cream, blueberries

Dark Chocolate Mousse seasonal compote

Homemade Christmas Pudding brandy sauce

British Cheese Plate chutney and cheese biscuits

2 COURSES
£19.00
PER PERSON

3 COURSES
£24.00
PER PERSON

TEA, COFFEE &
MINCE PIES
£3.50 PP

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