



CHRISTMAS DAY

£65 PER ADULT

£18 PER CHILD UNDER 12

HALF ROAST, ICE CREAM AND JUICE

STARTERS

Chunky Winter Vegetable Soup (VG)

Served with freshly baked bread & butter

Scottish Salmon Gin cured Gravadlax (GF, DF)

with lemon, dill & capers

Honey glazed Ham Hock Terrine (GF)

with Onion chutney, micro salad & fresh baked bread

Beetroot, Goat's Cheese & Hazelnut (GF)

Golden cross goat's cheese, basil, beetroot syrup

MAINS

Traditional Roast Turkey Breast (DF)

Hand rolled pigs in blanket & chestnut & cranberry stuffing

Roasted Sage rolled Pork Belly (GF, DF)

14-hour slow cooked Thyme Buttered Rib of Beef (DF)

(served medium rare), Yorkshire pudding

Luxury five Nut Roast Wellington (VG)

Macadamia, pine nut, toasted hazelnuts, green pistachios, walnut, garlic mushroom sauce

Tiger prawns, Crayfish Open Lasagne

Saffron, Crab bisque cream

Family served, smoked sea salt & rosemary roast potatoes, roasted parsnip & carrots, pancetta & almond butter tossed sprouts, cheesy leeks, gravy

DESSERTS

Luxury Christmas pudding & brandy sauce (GF)

Cranberry & clementine crème brulee, stollen bite

Selection of Surrey & Sussex's best cheeses

Chocolate fondant, salted caramel ice cream (GF)