



# 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 Gravavlax (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)**