



Christmas Banquet Menu 2017

2 Courses £23pp

3 Courses £29pp

Served in The Hub, in the evening with potential for exclusive use of the space for your group. We advise selecting two dishes from each course for your party (or more depending on your numbers) which would then be served 'Family-style' with a selection of seasonal side dishes.

Sparkling Wine and Canapes on arrival and Cheese and Port at the end of the meal can be included at additional cost.

Starters

Fennel and lemon Risotto

Warm Pumpkin, Ricotta and Hazelnut Salad

Locally Smoked Pigeon Breast, Rhubarb Chutney and Chicory

Ham Hock Terrine, Potato and Parsley, Shallot salad

Homemade Mackerel Gravlox, Celeriac Remoulade, Blackberries

Main Course

Braised Lamb Shank, Sage Dumplings, Broth

Roast Turkey, Apricot and Onion Stuffing, All the trimmings.

Wild Mushroom and Chestnut Wellington with a Spiced Cranberry Chutney

Pan Fried Hake, Cauliflower Puree, Purslane

Pudding

Wild Plum Crumble with Walnut Crust

Treacle Tart and Brown Bread Ice Cream

Christmas pudding with Brandy Butter

Chilled Chocolate Torte, Red Berries

Cheese and Port (Supplementary Cost)

A Choice of locally sourced Cheese, homemade Chutney and a fine Ruby Port:

Sussex Slipcote (Soft Cheese, Ewes Milk)

Brighton Blue (Blue Cheese, Cow's Milk)

Ashmore Cheddar (Mature, Hard Cheese, Cow's Milk)

Please note that all options maybe subject change depending on the availability and seasonality of the produce.

Allergen advice: Due to the nature of our business we cannot guarantee a 100% allergen free environment, nor can we guarantee against the processes used by our suppliers or products which may be produced in an environment with other allergens. Please inform your waiter before ordering of any special dietary requirements that you may have. We do not run a one-tell policy across this site.