



Hygge at the Hub Pre-Christmas Lunch Menu 2017

2 Courses £14pp

3 Courses £19pp

The ultimate cosy lunch, served in The Hub after a bracing guided ramble, inspired by the Scandinavian art of Hygge. We advise selecting two dishes from each course for your party which would then be served 'Family-style' with a selection of seasonal side dishes.

Pre-ramble Canapes on arrival and Cheese at the end of the meal can be included at additional cost.

Starters

Caramelised Fig, Orange and Goats Cheese Salad

Roasted Garlic and Mushroom Soup

Cured Beef, Beetroot and Horseradish Crème Fraiche

Homemade Mackerel Gravlax Celeriac Remoulade, Blackberries

Main Course

Venison Casserole, Parsnip Mash

Wild Mushroom Lasagne, Roasted Sweet Potato

Chicken Thigh and Three Bean Cassoulet

Fish Pie and Wilted Winter Greens

Pudding

Wild Plum Crumble with Walnut Crust

Homemade Parkin, Sticky Ginger Sauce

Cherry and Rhubarb Galette with Vanilla Ice Cream

Carob and Fig Torte, Red Berries

Cheese (Supplementary Cost)

A Choice of locally sourced Cheese, homemade Chutney:

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.