



CHRISTMAS 2021

2/3 Course Menus

Starters

Jerusalem artichoke soup, Cured bacon, Rye croutons

*Beetroot & Brighton Gin cured Salmon, pickled Cucumber,
Celeriac & Dill remoulade, Warm Breads, South Downs Butter*

Chestnut & mushroom pate, Pickled Mushrooms and Salsify, Warm vegan Breads, Olive oil (v, vg)

*Home smoked duck & local pork terrine with Cranberries & pistachio,
Warm breads, South Downs butter*

*Wild Mushroom & Thyme Bon Bon's, chestnut purée,
Cranberry & apple chutney (v, vg)*

Main Courses

*Traditional Roast Turkey with all the trimmings: Stuffing, Pigs in blankets, selection of steamed &
roasted vegetables, rich red wine gravy, bread sauce (gf alternatives available)*

*Knepp Estate Wild Venison Haunch Steak,
Pear & Parsnip Puree, Roasted Carrots, Brussel sprouts, Potato & smoked garlic Rosti,
Port wine reduction (gf)*

*Maple Cured Cod with Crab Butter
Shrimp Dauphinoise, Deep Fried Leeks
Roasted Chicory, Cauliflower & Parsnips*

*Supreme of Guinea Fowl Stuffed with Wild Mushroom & Sussex Pancetta
White wine & Leek Risotto (gf)*

*Truffled Turnip & Thyme Gnocchi, Roasted Shallots,
Cauliflower & smoked garlic puree, deep fried kale (v, vg, gf)*

Desserts

Traditional Christmas Pudding, Brandy Sauce

Treacle Tart, Roasted Pear, Clotted Cream

Chocolate Ganache & Raspberry Cake, Vanilla Ice Cream (vg)

Trio of Sussex Cheeses, pickles, Quince, Oatcakes & croutes, Celery & grapes (gf available)

2 courses £25.00 / 3 courses £35.00



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Christmas Buffet Options

Buffet option 1

Cold Meat platter to include Turkey, Home cooked ham & Roast Trenchmore Farm Beef

*Fish platter to include Brighton Gin cured Salmon, Poached Salmon & Home smoked mackerel
With Pickles and Aioli*

Homemade Falafel & noodle salad (v.vg)

Mixed Organic Salad, Gazpacho Tomato Salad

Hot smoked baked potatoes

Coburn & Baker Bread with South Downs Butter

Selection of 1 dessert & Sussex Cheeseboard

£18.00 per person (Minimum of 12 Guests)

Buffet option 2

Traditional Roast Turkey with Stuffing & Chipolatas

Honey & Whole grain Mustard Baked Gammon

Home Cured & Poached Salmon with Hollandaise

Roast Topside of Trenchmore Wagyu beef & Horseradish

Wild Mushroom & Leek Risotto (v, vg)

Selection of steamed & Roasted Vegetables (v, vg)

Roast and new Potatoes

Coburn & Baker Breads with South Downs Butter (if available)

Selection of 2 desserts and Sussex cheeseboard

All usual accompaniments

£25 per person (Minimum of 12 guests)

Available Wednesday 1st December - Thursday 23rd Lunchtimes and evenings (with some exceptions) for pre booked and ordered parties only. we are closed Christmas Day for food

Bookings accepted for this menu late November or early January for Christmas parties

Gluten & Dairy free options are available for many dishes please ask when booking and mention any other Allergies that may be relevant for your party.