

Christmas Menu

3 Courses £38.95

Served

Wednesday to Saturday

2 December until

23 December 2025

This Festive Menu is for bookings of 6 people and above.

Pre-ordering is required for all bookings in advance with a deposit of £10.00 per person.

Please let us know of any specific dietary requirements or food allergies at the time of booking.

A discretionary service charge of 10% will be added to all bookings

Thank you

To Start

Spiced Parsnip Soup
(V/Vg/GFO)

Served with a bread roll and butter

Garlic Mushrooms

Served in a creamy, white wine, garlic and Dijon mustard sauce.

Cheesy Nachos (GF)

Served with salsa, guacamole and sour cream

Prawn Cocktail (GF)

Served in a Marie-Rose seafood sauce on a bed of mixed salad leaves

To Follow

Traditional Sussex Roasted Turkey (GFO)

Served with sausage stuffing, pigs in blankets, roast potatoes and seasonal vegetables; cranberry sauce and a rich gravy

Slow Roasted Pork Belly (GFO)

Served with roast potatoes, apple sauce, seasonal vegetables and a rich gravy

Beetroot and Butternut Squash Wellington (V/Vg)

Served with roast potatoes and seasonal vegetables

Seabass Fillet (GF)

Oven baked seabass with herb and lemon infused butter, roast potatoes and seasonal vegetables

To Finish

Traditional Christmas Pudding (GFO)

Served with brandy sauce

Chef's Homemade Christmas Mincemeat Cheesecake (GF)

Served with fresh cream

Pistachio, White Chocolate & Raspberry Roulade

Served with fresh cream

A selection of Ice Cream (GFO) Including Vegan Ice Cream

Served with a chocolate wafer roll and dark chocolate sauce

To complete your meal as an optional extra, we offer a selection of Coffees, Speciality Teas or choose from a range of after-dinner drinks.

Please note that all dishes may contain nuts and fish may contain bones