



## *C h r i s t m a s   D a y   L u n c h*

*2 5 t h   D e c e m b e r   2 0 2 4*

BEETROOT, DILL & VODKA SALMON GRAVADLAX  
pickled cucumber, horseradish cream, honey mustard dressing &  
buttered rye bread *gf df*

OR

CREEDY CARVER DUCK LIVER & PORT PARFAIT  
red onion marmalade, watercress, gherkin tartare, toasted brioche

\*\*\*

BRIDGERS FARM BRONZE TURKEY & ALL THE TRIMMINGS  
pork sausage, sage & chestnut stuffing, braised red cabbage, Brussel sprouts,  
goose fat roasted parsnips & potatoes, gravy & house-made cranberry sauce

OR

PAN ROASTED WILD SEABASS  
braised Umbrian lentils, sautéed new potatoes, cavolo nero, salsa verde *gf df*

\*\*\*

BRIGHTON BLUE, GOLDEN CROSS & OLDE SUSSEX CHEESES  
apple & cider chutney & semolina crisp & sourdough crackers *v (gf available)*

\*\*\*

THE STAR CHRISTMAS PUDDING  
for kith & kin to share, with brandy butter & custard *v*

COFFEE & HOUSE-MADE MINCE PIE  
Vecchio Amaro del Capo *v*

Allergen information is available upon request  
Please advise us of any allergies or dietary requirements

