



F e s t i v e L u n c h

D e c e m b e r 2 0 2 4

Two courses £45, Three courses £55

Available when booked in advance for parties of 6 guests or more.

S T A R T E R S

CHESTNUT, FARRO & SQUASH SOUP crème fraîche, Fontodi olive oil *v gf*

ROASTED SCALLOPS wrapped in pancetta, butternut squash purée, watercress *gf*

HAM HOCK TERRINE gherkin tartare, watercress, toasted sourdough

M A I N C O U R S E S

CEP MUSHROOM, SQUASH & SPINACH WELLINGTON mashed potato, wilted spinach & gravy *vg*

BRIDGERS FARMBRONZE TURKEY & ALL THE TRIMMINGS sage & chestnut stuffing, braised red cabbage, Brussel sprouts, roasted parsnips & potatoes, gravy & house-made cranberry sauce

PAN-ROASTED CORNISH HAKE cavolo nero, sautéed potatoes, butter, caper & lemon sauce *gf*

D E S S E R T S

CLEMENTINE & PANETTONE TREACLE TART vanilla ice cream *v*

BAKED DARK CHOCOLATE & HAZELNUT FONDANT crème fraîche *v gf*

SUSSEX CHEESES selection of three with fig chutney & crackers

HOUSE-MADE MINCE PIE coffee & tea *v*