



## FESTIVE MENU 2024

### TO START

**Butternut & sweet potato**

Brioche croûte

**Smoked Applewood pork fillet**

Pickled heritage carrot, radish, orange gel, pumpernickel bread

**Heirloom tomato bruschetta**

Vegan feta, olive pesto, rocket, roasted red pepper oil

### TO FOLLOW

**Roast Sussex turkey**

Roast potato, roasted maple parsnips, Brussel sprouts, cranberry sticky red cabbage, roast root vegetables, pigs in blankets, sage stuffing, turkey jus

**Pecorino herb crusted salmon fillet**

Pommes anna, samphire, roasted baby carrots, red wine butter cream sauce

**Wild mushroom & celeriac wellington**

Charred leeks, cumin carrot purée, Diane sauce

### TO FINISH

**Christmas pudding**

Brandy sauce

**White chocolate & Baileys cheesecake**

Latte panna cotta, chocolate crumb

**Delice of white chocolate & Limoncello**

Raspberry sorbet, maple granola, meringue

\*\*\*

**Coffee & mince pies**

*Hand*PICKED  
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.