



CHRISTMAS PARTY

TWO COURSES £23

THREE COURSES £28

STARTERS

DUCK LIVER PARFAIT, FIG & APPLE JAM AND TOAST

CELERIAC & WILLIAMS PEAR SOUP, GRISSINI AND WHITE TRUFFLE

KILN-SMOKED SALMON, PICKLED CUCUMBER AND HORSERADISH CRÈME

SHALLOT TARTE TATIN, SUSSEX HONEY & CHILLI DRESSING AND CERNEY ASH GOAT'S CHEESE

MAINS

ROOT VEGETABLE SHEPHERDESS PIE, SPICED RED CABBAGE, WINTER GREENS (V)

SEA BREAM, CHARDONNAY & DILL SAUCE, CRUSHED BABY POTATOES AND BABY SPINACH

SLOW-BRAISED BEEF SHIN, GARLIC & THYME SAUCE, BUTTERED MASH AND ROASTED ROOT VEGETABLE

BUTTER-ROASTED CROWN OF TURKEY, CRANBERRY & ORANGE STUFFING, CHIPOLATA, ROASTED
POTATOES, SEASONAL VEGETABLES AND TURKEY JUS

DESSERTS

DARK CHOCOLATE, SEA SALT CARAMEL AND VANILLA TUILLE

NOUGAT GLACÉ, CLEMENTINE BISCUITS AND BLACKCURRANT SAUCE

TRADITIONAL CHRISTMAS PUDDING, CRANBERRY GRANOLA AND WARM BRANDY SAUCE

LOCAL CHEESES, BISCUITS, THE ROYAL OAK CHUTNEY, APPLES, CELERY AND WALNUTS (£3 SUPPLEMENT)

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.