

December Dinner

Starters

Smoked haddock & leek chowder

Pork pie, celeriac remoulade, pickled apples

Smoked salmon, capers, brown bread

Apple, hazelnut & Stilton salad, sweet dressing Emmental, Swiss chard quiche, lemon dressing

Venison carpaccio, pickled beetroot, goats cheese curd

Main Courses

Whole roasted poussin, roasted root vegetables & bread sauce

Pheasant breast & confit leg hash, honey roasted parsnips

Pan seared line caught pollock, truffle creamed potatoes, samphire & hollandaise

Butternut squash risotto, wild mushrooms, sage fritter (v)

Sussex fillet of beef wellington, celeriac, shallots, wild mushrooms

Desserts

Sticky toffee pudding, ginger ice cream

Apple strudel, vanilla ice cream

Hazelnut iced parfait, chocolate cream

Mulled wine poached pear, walnut ice cream

Selection of homemade sorbets or ice cream

Selection of cheeses with homemade plum apple chutney biscuits (Supp £3)

Hotel guests on a dinner, bed & breakfast basis are entitled to a standard 3 course meal excluding side dishes, supplements or specials.

All items on the menu are subject to availability. Some of our dishes may contain allergens, please ask a member of our team for advice.