



ENGLISH WINE
CENTRE

Christmas Day Menu

Canapes & a glass of English sparkling wine on arrival

Thai Spiced Prawn Skewer
Mini crab and dill cake
Choux puffs with smoked salmon
Smoked applewood cheese and cranberry

Soup

Roasted Sweetcorn and honey topped with barbequed pancetta
Smoked Haddock, Potato and chive Broth topped with Truffle Oil
Chorizo and Mixed Bean Chowder and crisp Coriander Leaves

Starter

Beetroot and Goat Cheese Terrine, Balsamic Shallots, Walnut & Honey Bread
Pan Fried Scallop, Cauliflower Puree, Black Pudding, Hazelnut Beurre Noisette
Roasted whole Quail served on a peach compote and toasted walnuts

With a glass of English red or white from the wine list

Complimentary Sorbet

Main

Roast Turkey Breast Parcel filled with cranberry & Apricot Stuffing and Traditional Trimmings
Belly of pork braised in 5 spice spiked milk, confit potatoes and seasonal vegetables
Pan Fried Halibut, Sparkling Wine Cream Sauce,
Pumpkin Ravioli, Roasted Chestnuts, Garlic and Chilli Butter, Sussex Charmer Shavings

With a glass of English red or white from the wine list



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Dessert

Salted Caramel and Chocolate Tart, Orange Mascarpone
Walnut And Pear Cheesecake, Ginger Sauce
Traditional Christmas Pudding served with Madeira Clotted Cream

Ice cream from the award-winning Sussex Ice Cream Company

- Proper Vanilla
- Double Chocolate Brownie
- Strawberries & Cream
- Salted Caramel
- Maple and Pecan
- Stem Ginger and Honey

Great Sussex Cheese Selection with Quince Jelly, Nuts and Apple Pieces (D,G,TN)

Please select 3 (£3 Supplement)

- *Ashdown Forester* – oak smoked, organic, pasteurised cow's milk
- *Sussex Blue* – semi hard, medium strength, pasteurised cow's milk
- *Charcoal Cheddar* – tangy and soft, first ever black cheese!
- *Sussex Marble* – semi soft, with garlic and herbs, pasteurised cow's milk
- *Sussex Charmer* – farmhouse style cheese, pasteurised cow's milk,
- *Seven Sisters* – semi soft, pasteurised sheep milk, with wild seaweed coating
- *Scrumpy Sussex* – hard, raw cow's milk, with cider and herbs
- *Duddleswell* – hard, medium strength sheep milk, with nutty flavour

Add a glass of English dessert wine £9

Coffee & mince pie petit fours

For groups under 8 people there is no service charge added to your bill.
Groups over 8 people will be charged a 10% service charge.
Any tip is divided between the staff and not the owners!