

Four courses	41
Three courses	35
Two courses	29



ENGLISH WINE CENTRE

December 2018

to start...

Indian Spiced Cream of Parsnip Soup (D) GF

Stilton Pate, Walnut Bread, Celery & Grape Salad (D,G,TN,C,MU)

Game Terrine, Pickled Pear, Gherkin, Granary Toast (G)

Smoked Salmon Mousse, Beetroot & Apple Salad, Crouton (F,D) GF

Crab Cake, Housemade Sweet Chilli Sauce, Brown Crab Mayonnaise, Salad (M,D,MU) GF

Ham hock Fritters, Sussex Charmer Puree, Pickled Shallot (D,E) GF

to follow...

Fillet of Cod, Curried Cauliflower, Bombay Potatoes, Raisin Sauce (F,D) GF

Winter Mushroom and Squash Cannelloni, Buttered Garlic Kale (D,G) V

Turkey Parcel, stuffed with Apricot & Chestnuts, wrapped in Dried Ham, Duck Fat Roast Potatoes, Sautéed Brussels Sprouts, English Wine Reduction (G)

Sesame Baked Catch of the Moment, Seafood Chowder, Dill Pomme Pure (SES,F,D,SH,M)

Slow Braised Venison Stew, Baby Potatoes, Winter Vegetable Medley (C)

Warm Roast Root Vegetables Salad, Goats Cheese, Wholegrain Mustard dressing (D)

Allergens: Gluten – G; Crustaceans- SH; Molluscs – M; Eggs-E; Fish-F; Peanuts-GN; Nuts-TN; Soybeans-SOB; Milk-D; Celery- C; Mustard-MU; Sesame-SES; Lupin- L; Sulphur dioxide- SD



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to finish...

Trio of Chocolate – Fondant, White Chocolate Parfait & Milk Chocolate Truffle (D)

Banoffee Tiramisu (D,G)

Warm Spiced Sponge, Mulled Berries, Rum Ice Cream, Custard (D,E,G)

Ice cream from the award winning Sussex Ice Cream Company (D)

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

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

Coffee & mince pie petit fours £3.00

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!

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