

Christmas Day

Bronze

Salmon Gravalax

with Rye bread, Beet & horseradish crème

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*Consomme of Oxtail*

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Champagne Sorbet

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*Traditional Sussex Turkey*

*with Chestnut Stuffing*

*Duck Roast Potatoes, Glazed Carrots, Brussel Sprouts, Honey Roast Parsnips*

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Cruickshank's Christmas Pudding

with Rum Sauce

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*Coffee & Pette Fours*

*£99.00 per guest*

*Sliver*

*Cornish Crab Terrine  
with Avocado & Hollandaise dressing*

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French Onion Soup

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*Champagne Sorbet*

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Rib of Sussex Beef

&

*Roasted Turbot
with a Hazelnut Herb Crust*

*Duck Roast Potatoes, Glazed Carrots, Brussel Sprouts, Honey Roast Parsnips,
Broccoli Sprouts*

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*Cruikshank's Christmas Pudding*

*with Rum Sauce*

*&*

*Fresh Fruit Pavlova*

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Continental Cheese

with crackers, grapes, celery

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*Coffee & Pettie Fours*

*£130.00 per guest*

*Gold*

*Kir Royale*

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Royal Sevruga Caviar

with Blini

Beef Tenderloin

with Horseradish Creme

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*Cream of Barley Soup*

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Poached Salmon

with Cucumber, Mint & Ginger Salad

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*Champagne Sorbet*

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West Sussex Turkey

with Chestnut Stuffing & Sausage Stuffing

Fresh Cranberry Sauce

Rib Of Beef

with Red Wine Jus & Yorkshire Puddings

French Trimmed Rack of Lamb

With a Herb Crust & Saffron Sauce

Scottish Side of Salmon

Stuffed with Roasted Vegetables & Pesto Topped with Parsley Butter

Duck Roast Potatoes, New Potatoes, Glazed Carrots, Brussel Sprouts, Honey Roast Parsnips, Broccoli Sprouts, Cauliflower Cheese

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*Cruickshank's Christmas Pudding with Rum Sauce*

*Black Forest Gateaux*

*Strawberry Trifle*

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Continental Cheese

with crackers, grapes, celery

Coffee & Petite Fours

Drinks

Taittinger Champagne

£190 per guest