



Pre-Christmas Menu 2026

Starters

Apple & Parsnip Soup (gf) (vg)

Served with parsnip crisps & crusty bread

Homemade Ham Hock & Caper Terrine

Served with homemade piccalilli & toasted croute

Caramelised Shallot Tart (v)

Baked tart served with beetroot puree

Sussex Smokie

Smoked haddock with leeks in cheese sauce served with toasted ciabatta

2 Course
£29

3 Course
£35

Mains

Roast Turkey Breast

Served with shallot & thyme stuffing, pigs in blankets, roasted carrots & parsnips, roast potatoes, braised red cabbage & a homemade yorkshire pudding

Braised Shoulder of Lamb

Wrapped in cabbage served with parsnip mash, root vegetables & red wine sauce

Ratatouille Gnocchi (vg)

Served with grated vegan cheese & crispy leeks

Fillet of Seabass (gf)

Served with braised lentils, chive beurre blanc & lobster crisp

Homemade Desserts

Christmas Pudding (v) (vgo)

Served with berry compote & brandy sauce

Osborne Pudding (v)

Served with vanilla sauce

Lemon Tart (v)

Served with raspberry sorbet & meringue

Dark Chocolate Mousse (vg) (gf)

Served chocolate cookie crumb, lime & butterscotch caramel

Add on Coffee & Homemade Mince Pies for £4.50

v - Vegetarian vg - Vegan vgo - Vegan Option gf - Gluten Free

Please advise staff of any allergies or intolerances prior to ordering
Our kitchen environment handles all 14 major allergens so cannot
guarantee a dish will be 100% allergen free





Group/Company Name:	Date:
Contact Name:	Time:
Contact Number:	No of Covers:

Pre-Orders must be received at least 7 days prior to the booking date

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