



## CHRISTMAS DAY

£75 per adult  
£37.50 per child

### SMALL PLATES

Creamy cauliflower soup, crispy shallots and rustic homemade bread & butter  
Fennel & orange cured salmon, salt-baked heritage beetroot and lemon infused crème fraîche  
Slow-cooked belly of pork, sweet apple soup, garlic purée and port jus  
Brighton Blue beignet, almond brittle and spiced honey dressing

### MAINS

Roasted turkey, roasted potatoes, root vegetables, seasonal greens and all the traditional trimmings  
Beef Wellington, fondant potato, truffle-glazed baby carrots and wild mushroom jus  
Pan-fried wild sea bass, pomme noisette, confit swede, charred broccoli and beurre blanc sauce  
Caramelised balsamic shallot tarte Tatin, dressed mixed leaf salad and baby potatoes

### DESSERTS

Salted caramel chocolate fondant and Taywells vanilla ice cream  
Crème fraîche panna cotta, homemade orange and mint sorbet  
Traditional Christmas pudding and brandy sauce  
Selection of British cheeses, grapes, chutney and Thomas Fudge's biscuits

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.