



CHRISTMAS PARTY MENU

1st December to 24th December
12 noon - 3pm & 6pm - 9pm

Celebrate in style with us this Christmas.

Our dining room offers a fantastic space for festive celebrations for two to 80 friends and colleagues, or enjoy something a little more exclusive in Baron Lafite, a stunning private dining room which seats up to 14 people.

2 COURSES - £27.95 | 3 COURSES & TEA/COFFEE - £30.95

STARTERS

Sweet Potato & Butternut Squash
Soup, Homemade Bread

Chicken Liver Parfait
Toasted Brioche, Pear & Date Chutney

Springs Smoked Salmon
& **Smoked Mackerel Terrine**
Pickled Cucumber, Sourdough

Pear, Date & Walnut Salad
Stilton Dressing

MAINS

Roast Sussex Turkey
Roast Potatoes, Sage & Onion Stuffing,
Seasonal Vegetables

Warm Quinoa Salad
Roasted Red Peppers, Spinach,
Chargrilled Halloumi

Pan-Fried Cod Fillet
Spinach, Puy Lentils,
Smoked Pancetta

Slow-Braised Blade of Beef
Roasted Root Vegetables, Creamy Mash,
Caramelised Shallots, Thyme Jus

PUDDINGS

Homemade Christmas Pudding
Clementine Posset
Cranberry Compote, Cinnamon Palmiers

White Chocolate & Raspberry Delice

Sticky Toffee Pudding
Vanilla Ice Cream

BOOK YOUR PARTY BEFORE THE 1ST OCTOBER

**RECEIVE A COMPLIMENTARY GLASS
OF FIZZ PER PERSON ON ARRIVAL**

A discretionary service charge of 10% will be added to your bill. If you have any dietary requirements, please let a member of our team know in advance. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received 10 days prior the date of the event.