



Christmas Day Menu

*** We are Now FULLY booked for Christmas 2017***

Roasted butternut squash & sweet potato soup
served with cheese straws (V)

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A plate of Rock a Nore salmon
With a horseradish crème fraiche

Homemade goose & wild duck terrine
With a Cumberland sauce and toasted brioche

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Champagne Sorbet

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Roast local free range turkey

With chestnut, cranberry apricot and sausage stuffing, pigs in blankets, prune brochette seasonal vegetables and roasted potatoes

Roasted 35 day hung Sussex Sirloin of beef

With a chestnut cream & sherry sauce, seasonal vegetables and roasted potatoes

Grilled 16oz Dover sole on the bone Meuniere

With lemon butter, new potatoes and a baby leaf salad

Galette

Aubergine, artichoke and sweet garlic and cherry tomato with a deuxelle base topped with Goats cheese, pine nuts and rocket

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Traditional Christmas Pudding
with brandy & juniper whipped butter

The White Dog Sherry Trifle

Chocolate & Chestnut tart with Crème Fraiche

Lemon Posset

Add a glass of pudding wine for £6.50

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A plate of English cheeses
Add a glass of port for £5.00

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Coffee & homemade truffles

£75.00 per head