



# Christmas 2010

## christmas day lunch

available to non hotel guests:  
£65.00 per person, £30.00 under 10's  
join us from 12.30pm for prosecco and canapés followed by a sumptuous lunch served in 'The Old Dining Room' and conservatory  
booking essential - please pre-order your menu:

### starters

**creamed celeriac & winter truffle soup** with homemade olive breadsticks V  
**carpaccio of juniper crusted venison** with roquette salad & parmesan tuille  
**seared rye bay scallops** watercress purée & horseradish butter  
**twice baked golden cross goat's cheese soufflé** with pear & walnut salad V

### refresher

**lemon sorbet with poached satsuma**

### mains

**roast free range turkey** with all the festive trimmings  
**roast fillet of sussex black beef** with spinach bavarois, pomme anna, oxtail jus  
**pan-fried fillet of wild sea bass** saffron linguine, cockle & chive veloute  
**baked aubergine with almond and garlic cous cous** & basil hollandaise V

### afters

**traditional homemade christmas pudding** with brandy sauce  
**dark chocolate delice** with vanilla fromage frais  
**pear & apple strudel** with almond & honey ice cream  
**a plate of british artisan cheeses** water biscuits, seasonal chutney  
**coffee, speciality teas** & mince pies

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