

JINGLE ALL THE WAY TO...



the VILLAGE HOUSE



Christmas Menu

STARTERS

Sloe Gin Cured Chalk Steam Trout, Wasabi Creme Fraiche, Pickled Fennel (GF)

Wild Mushroom, Beetroot, Endive & Walnut Salad, Gorgonzola Dressing (V) (GF) (VGA)

Jerusalem Artichoke Soup, Warm House Bread (VG)(GFA)

Korean Pulled Belly Pork, Little Gem, Asian Pickled Vegetables (GF)

MAINS

Roast Turkey, Goose Fat Roasties, Sauteed Brussel Sprouts & Chestnuts,
Caraway Roasted Carrots & Parsnips, Pig in Blanket, Gravy (GF)

Pan Roast Hake on Creamy Malaysian Laksa Noodles, Chilli Sambal (GFA)

Butternut Squash, Sage & Brighton Blue Tarte Tatin, Tenderstem (V)(GFA)

Dry Aged Rib Eye Steak, Triple Cooked Chips, Black Garlic Butter,
Roast Vine Tomatoes & Creamed Spinach (GF) +£5

Shin of Beef, Guinness & Horseradish Pie, Mash & Tenderstem

DESSERTS

Warm Christmas Pudding with Redcurrants & Brandy Butter

Custard Profiteroles with Hot Chocolate & Salted Caramel Sauce

Torta di Santiago with Marinated Orange, Honey & Fig Ice Cream (GF)

Sussex Artisan Cheeses with Celery, Pickles & Rye Crackers (GFA) +£3

(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free Available

2 Courses £30

3 Courses £35

(Deposit required to secure booking)

Available 1st-23rd December, Tuesday - Saturday

