

CHRISTMAS MENU

STARTERS

Chicken liver parfait

crispy shallots, onion jam, toast (gfo)

Smoked trout

rye bread, pickles, soured cream (gfo)

Deep fried Waterloo cheese

hedgerow jelly, bitter leaves (v)

Roasted pear

shallot and walnut salad (ve,gfo)

MAINS

Turkey breast

turkey leg sausage, roast potatoes, seasonal vegetables, bread sauce, gravy (gfo)

Sussex Ox farm lamb

Jerusalem artichoke, golden raisins, sprout tops, hazelnuts, jus (gf)

Catch of the day

citrus butter sauce, roasted fennel, celeriac (gf)

Vegetable Wellington

roast potatoes, seasonal vegetables, mushroom jus (ve)

PUDDINGS

Christmas pudding

brandy butter ice cream (v)

Walnut tart

clotted cream (v)

Chocolate crèmeux

orange, hazelnuts (ve,gf)

Two courses £32 Three courses £38 Available from 5th-24th December

A discretionary 12.5% service charge will be added to your final bill

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