



THE CRABTREE

PUBLIC HOUSE • KITCHEN & GARDEN



Available from Monday 3rd December until Monday 24th December

All Christmas bookings require a pre-order and a £10 deposit per person

Christmas Menu

2 Courses £24 / 3 Courses £29

Seasonal Appetizer of the Day and Crabtree Bread

Starter

Roast Cauliflower & Chestnut Soup
truffle oil

Confit Duck, Cranberry Samosa
spiced chutney, orange gel

Smoked Salmon Carpaccio
candied beetroot, dill, horseradish mousse

Shallot & Walnut Tart
rocket, blue cheese bon bon, honey dressing

Main

Stuffed Free Range Bronze Turkey
roast potatoes, parsnip purée, red cabbage, juniper glazed sprouts, devils on horseback, turkey gravy

Pan-fried Fillet of Wild Sea Bass
Cockle risotto, chives, lemon

Creamy Leek Steamer (ve)
roast potatoes, parsnip puree, red cabbage, juniper glazed sprouts, brandy prunes, mushroom gravy

Fillet of 30 day Aged Beef (£5.00 supp)
hand cut skin-on fries, red wine sauce, roast cherry tomatoes, spinach cream, truffle butter

Dessert

Crabtree Christmas Pudding
aerated brandy cream, cranberry biscotti

Spiced Pear Parfait
mulled cider jelly and syrup, ginger bread, clotted cream

Clementine Pannacotta
Mince pie crumb

Sussex Seasonal Cheese Board (£3.00 supp)
oat cakes, spiced fig chutney, quince cheese, pickled walnuts, grapes