



THE CRABTREE
PUBLIC HOUSE • KITCHEN & GARDEN

CHRISTMAS MENU

£28 FOR 2 COURSES
£33 FOR 3 COURSES

Starters

SMOKED SALMON, BEETROOT, VODKA CRÈME FRAICHE, RYE BREAD AND BUTTER

WILD MUSHROOM TART, WINTER LEAVES, WALNUT OIL AND RASPBERRY DRIZZLE AND
SHAVED PARMESAN

PORT AND CHICKEN LIVER PARFAIT, SAUTERNES GEL AND SOURDOUGH TOAST

ROAST, SPICED BUTTERNUT SOUP, CRISPY SAGE, WARM CRABTREE BREAD AND BUTTER

CHARCUTERIE BOARD, CRABTREE PICKLE, CORNICHONS, WARM CRABTREE
BREAD AND BUTTER

Mains

TURKEY BALLOTINE, ROAST POTATOES, HONEY ROAST CARROTS, CAULIFLOWER CHEESE
BUTTERED BRUSSELS, SPICED RED CABBAGE AND CRABTREE GRAVY

CRABTREE FESTIVE FEAST, ROAST POTATOES, HONEY ROAST CARROTS AND
CAULIFLOWER CHEESE

BUTTERED BRUSSELS, SPICED RED CABBAGE, CRABTREE GRAVY
GRILLED SEABASS FILLET, SOY AND SESAME TENDERSTEM AND CRUSHED NEW POTATOES

ROSEMARY AND GARLIC ROAST VENISON RUMP, HERB BUTTER, GRILLED VINE TOMATOES,
CHILLI MUSHROOM, BUTTERED NEW POTATOES AND CRABTREE GRAVY (SUPPLEMENT 5)

SOUTH LODGE ESTATE, PHEASANT KYIV, TRUFFLE FRIES, STEAMED TENDERSTEM AND
GAME GRAVY

Desserts

CHRISTMAS PUDDING, VANILLA CUSTARD, BRANDY BUTTER

WINTER BERRY AND APPLE CRUMBLE, VANILLA CUSTARD OR ICE-CREAM

CHOCOLATE FONDANT, CHOCOLATE ORANGE SAUCE, VANILLA ICE CREAM (V)

HOME BAKED MINCE PIES, BRANDY BUTTER, ICE-CREAM

CRABTREE ICE-CREAMS AND SORBETS

SUSSEX CHEESE BOARD PICKLES, CELERY, GRAPES, ARTISAN BISCUITS (SUPP 5)

