



Available from Monday 2nd December until Thursday 26th December

All Christmas bookings require a £10 deposit per person – parties over 9 must pre-order

Christmas Menu

2 Courses £28/ 3 Courses £35
Including seasonal appetiser of the day.

Starter

Roast cauliflower and chestnut soup ve go
caramelised apple, truffle oil, rosemary croûtons

Field mushroom, chestnut pâté ve
Monbazillac jelly, celeriac, watercress salad, Crabtree toast

Crayfish & tiger prawn cocktail gfo
Marie rose, lime, Crabtree fresh sourdough

Confit duck and cranberry samosa
spiced chutney, orange gel

Main

Rolled and stuffed, brined bronze free-range turkey
roast sprouts, buttered carrots, parsnip purée, pigs in blankets, roast potatoes, Silly Moo cider gravy

Creamy leek and pumpkin steamer ve
roast sprouts, buttered carrots, parsnip purée, roast potatoes, Silly Moo cider gravy

Pan-fried fillet of wild seabass gf
cockle risotto, chives, lemon

Pan-seared fillet of 30-day salt aged beef (7 sup) gf
hand cut triple cooked chips, green peppercorn sauce, vodka spiked tomatoes, portobello mushroom.

Dessert

Crabtree Christmas pudding v
Cognac cream, cranberry biscotti

Chocolate fondant vgf
chocolate orange sauce, vanilla ice cream

Snowball pannacotta vgf
lemon foam, popping candy

Sussex High Weald Dairy cheese board vgfo
oat cakes, spiced fig chutney, quince cheese, pickled walnuts, grapes

v - vegetarian ve – vegan veo – vegan option gf – gluten free gfo – gluten free option