

SUSSEX YEOMAN

www.thesussexyeoman.com

Christmas Menu 2019

Monday 25th November - Tuesday 24th December (excluding Sundays)

2 courses £25.00 - 3 courses £32.00

Advance bookings only*

Starters

Roasted Cauliflower & Truffle scented Soup with Artisan Bread (vg)

Duck Liver Parfait s/w Shallots, Clementine Marmalade & Crisp Breads

(gluten free option available on request)

Seafood Bisque with Sussex Blue Lobster Ravioli

Beetroot & Gin Cured Salmon Gravdax with Horseradish Creme Fraiche & Sourdough Toast

(gluten free option available on request)

Mains

Roast Sussex Free Range Turkey with Pigs in Blankets & Onion & Sage Stuffing

(gluten free option available on request)

Pan Seared Scottish Salmon with Leek & Potato Terrine, Champagne & Chervil Beurre Blanc

Wild Sussex Venison Wellington

Filo Parcel of Nut Knowle Farm Little Garlic Goats Cheese, Roasted Crown Prince Pumpkin & Red

Onion topped with Hazelnut Crumb (v)

(vegan option available on request)

All mains served with Roast Potatoes, Glazed Carrots, Winter Greens, Chestnut Sprout Hash, Homemade Cranberry Sauce & Gravy

Desserts

Golden Rum Soaked Pineapple with Candied Pecans & Swedish Glace Ice Cream (vg)

Very Dark Chocolate Marquise with Almond & Orange Shortbread

Sussex Artisan Cheeseboard with Crackers

Christmas Pudding with Cognac Crème Anglaise

*£10 per head deposit required to be paid within 5 days of making your booking.

Completed Pre-Order Forms with all menu choices are required a minimum of 7 days before your Christmas meal.

Service not included.

(v) vegetarian (vg) vegan (gf) gluten free

The Sussex Yeoman

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