



Garden Restaurant

Gala Dinner and Dance

Menu

£64.00 per person

£79.00 per person including half a bottle of wine

Smoked Greenland Halibut (F,Su,Mu)

Kiwi & mango salsa, baby leaves, sweet mustard dressing
Pevensey Blue Cheese, Walnut & Manuka Honey Mousse
(M,Su,N,V)

Red wine, poached pear

Duck & Baby Onion Terrine (Su,M,Mu,Ce,G)

Plum chutney, toasted brioche bread

Soup of the Day (V,M,Ce)

'Grand' Free Range Butter Roasted Turkey Breast (M,G,Ce,Su,N)

Sage & onion stuffing, bacon-wrapped chipolata, thyme roast potatoes, honey roast root vegetables, buttered sprouts, braised red cabbage, light turkey jus, cranberry compôte & bread sauce

Roast Loch Duart Fillet of Salmon En Croute (F,M,Su,G,E)

Champagne butter sauce, medley of vegetables

Old Spot Pork Fillet Wellington (Ce,Su,M,G,E)

Crispy rosti potato, heritage carrots, calvados jus

Asparagus & Wild Mushroom Quiche (G,E,V,M)

Tomato & sage gravy, seasonal medley vegetables

Grand Vintage Christmas Pudding (M,Su,G,N,E)

Brandy sauce

Mont Blanc Meringue (E,M,G,N,So,Su)

Dark Chocolate Yule Mousse (M,So,Su,G,E)

Cranberry gel

Selection of Local English Cheeses (M,Su,N,Se,E,So,G)

Homemade Granny Smith & cider chutney, served with fig bread

Warm Mince Pies and Coffee (G,Su,So,N,P,M,E)

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order See menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans Su - sulphur dioxide & sulphites V - vegetarian PB - plant based