



THE *Rising* SUN

*Christmas Party Menu*  
2019

Warm bread rolls & butter (GF)

### *Starters*

Butternut squash, sage & mozzarella arancini, sriacha mayo (V)

Celeriac soup with pancetta & croutons (V\*,VE\*)

Beetroot-cured salmon, pickled cucumber & dill, horseradish crème fraîche,  
beetroot crisps (GF)

Potted venison, spiced orange & cranberry marmalade, toast (GF\*)

Tiger prawn & crayfish cocktail with Bloody Mary sauce & paprika cheese straws (GF\*)

### *Mains*

Free range Norfolk turkey breast, rolled thigh, streaky bacon & forcemeat stuffing,  
pigs-in-blankets, roast potatoes & pan gravy (GF\*)

Blade of beef, horseradish mash, crispy shallots & red wine jus (GF\*)

Chestnut, almond & mushroom Wellington with roasted garlic mash  
and a mushroom & chive sauce (V,VE\*)

Pan-fried fillet of hake, chorizo, chickpea & spinach stew, rouille (GF)

Served with carrot & swede mash, honeyed roast parsnips & shredded Brussels sprouts  
with chestnuts & cranberries (GF,V,VE\*)

### *Desserts*

Iced Baileys, white chocolate & raspberry parfait, dark chocolate crisp (GF)

Blackberry & pistachio trifle

Eggnog crème brûlée with blood orange sorbet (GF)

Pear Tarte Tatin with milk ice cream

English cheeseboard (Colston Bassett stilton, mature cheddar & Sussex Camembert),  
crackers, chutney, celery & caramelised walnuts (£3 supplement)

### *Coffee or tea*

£29 PER HEAD

Menu available Friday 22/11 - Monday 23/12 (excluding Sundays)

Special £22.50pp 'Main & Dessert' rate for lunchtimes only

Tables by advanced booking only, £5 deposit per person on reservation, min 6 persons

Orders to be received one week in advance of reservation using booking form

Most allergens catered for upon request

V Vegetarian V\* adapted to vegetarian Ve Vegan VE\* adapted to vegan GF Gluten Free GF\* adapted to gluten free

Food served: 12-2.30 & 6-9.30 Mon to Fri; 12-3 & 6-10 Sat; 12-4 & 6.30-8.30 Sun

A discretionary service charge of 10% will be added to tables of 8 or more