



THE *Rising* SUN

Christmas Party Menu
2020

Warm bread rolls & butter (GF)

Starters

Baked Rosary goat's cheese with a hazelnut crust, pickled beetroot, micro herbs (V)

Spiced parsnip soup, crispy 'bhargi' onions (V)

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

Ham hock terrine, dried cranberry & pistachio crumb, pickled pear, malted granary toast

Tiger prawn & crayfish cocktail with Bloody Mary sauce & paprika cheese straws

Mains

Rolled Norfolk turkey breast, thigh & forcemeat stuffing, pigs-in-blankets, roast potatoes,
roast parsnips, brussel tops, bread sauce, turkey gravy

Blade of beef, celeriac & potato mash, tempura onion rings, winter greens, red wine jus

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

Pan-fried fillet of sea bass, saffron risotto, crispy chorizo, pea shoots,
lemon & parsley oil

Desserts

Dark chocolate mousse, honeycomb, raspberry coulis (GF)

Blackberry & pistachio mascarpone trifle

Eggnog crème brûlée with thyme & cinnamon shortbread (GF)

Pear frangipane tart with cognac cream

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

Coffee or tea

£29 PER HEAD

Menu available Friday 20/11 - Wednesday 23/12 (excluding Sundays)

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

Tables by advanced booking only, £5 deposit per person on reservation, max 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 & 6-9.00 Mon to Fri; 12-3 & 6-9 Sat; 12-4 & 6.30-8.30 Sun