



THE *Rising* SUN

Christmas Day Menu 2020

A glass of English sparkling wine or a warm winter cocktail on arrival

Canapes

Beetroot-cured salmon blini with horseradish cream
A shot glass of parsnip velouté
Ham hock & piccalilli croquette

Starters

Warm bread rolls & sea salt butter
Rosary goat's cheese, figs, honey hazelnuts
Seared scallops, apple & shallot purée, black pudding, crispy pancetta
Venison carpaccio, wild mushroom purée, parsnips crisps, pickled blackberries, Parmesan
Tiger prawns & crayfish cocktail

Mains

Rolls Norfolk turkey breast, thigh & forcemeat stuffing, pigs-in-blankets, roast potatoes, bread sauce, turkey gravy
Aged beef fillet, braised beef, pomme anna, mushroom purée, Madeira jus
Chestnut, almond & mushroom Wellington with a mushroom & chive sauce, roasted garlic mash (V,VE*)
Brussel tops & chestnuts, roast parsnips with Parmesan, honeyed carrot & swede purée

Desserts

Dark chocolate mousse, honeycomb, raspberry coulis (GF)
Blackberry & pistachio mascarpone trifle
Christmas pudding, Cognac cream

Shared cheeseboard

English cheeseboard (Colston Bassett stilton, Sussex Charmer & Sussex Camembert), crackers, chutney, grapes & caramelised walnuts (£15 supplement)

Coffee and fudge

£75 Adults / £40 children 6-12 / £25 children under 6

£10 deposit per person on reservation;
50% of remainder taken by 11th December; remainder taken on or before 22nd December
Cancellations after 22nd December no refund, except for CV-19 lockdown restrictions
Vegetarian, vegan, celiac and most allergen variations available on request
Reservations 1st sitting: 12.30pm or 1pm 2nd sitting: 2.30pm or 3pm
A discretionary service charge of 12.5% will be added to all tables