



THE *Rising* SUN  
Christmas Party Menu  
2021

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 and forcemeat stuffing, pigs-in-blankets, roast potatoes & 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 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

Blackberry & pistachio panntonne trifle

Eggnog creme brulee with thyme & cinnamon shortbread

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*

£30 PER HEAD

Menu available Friday 26/11 - Thursday 23/12 (excluding Sundays)

Special £23pp '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 (please request this upon reservation)

Most allergens catered for upon request

(V) vegetarian (V\*) adapted to vegetarian (VE) vegan (VE\*) adapted to vegan

Reservations: 12-2pm & 6-9pm Monday to Saturday

A discretionary service charge of 10% will be added to your bill