

# Festive Luncheon £80.00 Per Person

# Christmas Day Lunch

## Starters

**Smoked Duck Breast & Galia Melon**  
*With Mango Slices*

**Warm Goats Cheese & Asparagus Salad**  
*Sun Dried Tomatoes, Mixed Leaves*

**Tomato, Apple & Celery Soup**  
*Parmesan Crouton*

**Parsonage Fish Platter**  
*Home Cured Gravlax, Smoked Trout,  
Halibut with Horseradish & Dill Remoulade*

## Mains

**28 Day Aged Fillet of Beef Rossini**  
*Mushroom Duxelle Crouton  
Black Truffle & Madeira Jus*

**Crown of Norfolk Turkey**  
*Sage, Onion & Bacon Stuffing, Chipolata &  
Cranberry Port Wine*

**Pan Fried Wild Sea Bass**  
*King Scallops & Sorrel Butter*

**Parsnip, Redcurrant & Chestnut Loaf**  
*Baby Roast Potatoes & Vegetable Jus*

**All Mains Are Served with Button Sprouts  
Chantenay Carrots, Sugar Snap Peas  
& Baby Roast Potatoes**

## Dessert

**Christmas Pudding**  
*Brandy Sauce & Mince Pie Ice Cream*

**Orange, Cointreau &  
Cinnamon Crème Brulee**  
*With Chefs Shortbread*

**Home-made Sticky Toffee Pudding**  
*Toffee Sauce & Vanilla Ice Cream*

**Selection of Sussex Cheeses**  
*Spiced Apricot Chutney,  
Celery Sticks & Biscuits*

## After Lunch

**Filter Coffee & Christmas Shortbread**

Full Payment is Required to Confirm your Booking Terms & Conditions of the Parsonage apply at all times.

10% Discretionary Service Charge will be added to all accounts.

All dishes are subject to Market Availability and may vary on the day.

For Food Allergies & Intolerances please ask a member of staff