



Parsonage **Christmas Day** Festive Lunch

£100 Per Person



Starters

Duck, Pheasant & Venison Game Pâté
Spiced Mango Chutney & Toast

Stuffed Field Mushroom, Herb Crust
Sundried Tomato, Spinach & Red Onion, Basil Oil

Curried Parsnip Soup
Gratinated Parsnip Crouton

Glazed Fruits of the Sea
Scallops, Tiger Tail Prawns, Monkfish
Cream, Vermouth & Dill Sauce

Deep Fried Herb Crumbed Brie
Port & Cranberry Compote

Mains

28 Day Aged Fillet of Beef Rossini
Mushroom Duxelle Crouton
Black Truffle Madeira Jus
& Chunky Seasoned Chips

Paupiette of Sussex Turkey
Cranberry, Sage & Onion Stuffing
Pigs in Blankets, Roast Potatoes

Supreme of Sea Bass
Crushed Herb Mids,
Garnished with Fresh Lobster, Champagne Sauce

Roasted Half of Gressingham Duck
Blood Orange & Grand Marnier

All Mains Are Served with Button Sprouts
Chantenay Carrots, Stem Broccoli
& Roast Potatoes

Chef's Homemade Desserts

Individual Christmas Pudding
Laced with Harveys Old Ale
Brandy Sauce & Mince Pie Ice Cream

Baileys Crème Brûlée
Langues de Chat Biscuit

Dark Chocolate & Orange Truffle Torte
Mango Coulis & Fresh Fruit

Iced Marzipan Tart
Vanilla Ice Cream, Mixed Berries
& Italian Meringue

Sussex Cheese Selection

Brie - Charmer - Blue
Celery, Walnuts, Spiced Mango Chutney

After Lunch

Kendricks After Dinner Filter Coffee
& Macarons

Full Payment to Confirm Booking Pre-Orders Required by Tuesday 30th November

Terms & Conditions of the Parsonage Apply at all times • 10% Discretionary Service Charge will be added to all accounts
All dishes subject to Market Availability and may vary on the day

Not all Ingredients are Listed, Please Call the Restaurant for Dietary Options (Vegetarian/Vegan)

No Children Under 10 Years

