



Parsonage Winter Menu 2021

Tuesday 30th November to Thursday 23th December - Lunch & Dinner

[Tuesday to Thursday 2-Course 25, 3- Course 30] • [Friday to Saturday 2-Course 30, 3 -Course 35]



Starters

Gin & Juniper Cured Gravadlax
Horseradish Crème Fraîche

Stuffed Field Mushroom Gratin
Sundried Tomato, Spinach, Red Onion & Basil Oil
V/VE if Required

**Deep Fried Salt 'n' Pepper Squid
& Butterfly Prawns**
Sweet Chilli Dip

Glazed Fruits of the Sea
Scallops, Tiger Tail Prawns, Monkfish
Cream, Vermouth, Dill Sauce
Supplement £6

Curried Parsnip Soup
Gratinated Parsnip Crouton - V/VE

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

Herb Bread Crumbed Brie
Port & Cranberry Compote - V

Mains

*All Mains are Served with
Button Sprouts, Chantenay Carrots & Stem Broccoli*

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

Roast Rump of Lamb
Served Medium Rare
Herb Mash, Roast Parsnips, Red Currant Jus

28 Day Aged 7oz Fillet of Beef Rossini
Mushroom Duxelle Crouton, Black Truffle
Madeira Jus, Chunky Chips
Supplement £10

Seared Fillet of Seabass
Herb Crushed Mids, Tiger Tail Prawns & Lobster Bisque

Confit Duck Leg & Pheasant Breast
Turned Potatoes, Wild Mushrooms,
Baby Onions, Lardons of Bacon

Roasted Vine Tomatoes Stuffed with Savoury Rice
on Field Mushrooms, Stem Broccoli & Carrots
Tomato & Thyme Sauce - V/VE

Chargrilled Butterfly Breast of Chicken
Crispy Bacon, Peppercorn Sauce, Chunky Chips

Additions

Side of Winter Vegetables - 3.50
Jug of Sauce - 2

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

English Cheese Selection
Brie - Charmer - Blue
Celery, Walnuts & Spiced Mango Chutney
Supplement £6

£10 Per Person Non-Refundable deposit required for groups of 5 or more persons to secure Booking. Completed Booking form required to confirm table

Terms & Conditions Apply at all times - 10% Discretionary Service Charge added to all accounts. All dishes subject to Market Availability and may vary on the day
Not all ingredients are listed, it is important to bring our attention to All Food Allergies - V-Vegetarian, VE-Vegan