

Christmas Day Lunch 2019

Festive Luncheon £90 Per Person

Starters

Home-made Duck Liver & Orange Parfait
Spiced Mango Chutney & Toast

Rectory Salad
*Quails Eggs, Asparagus Tips,
Garlic Croutons, Cherry Tomatoes,
Vinaigrette Dressing*

Spiced Sweet Potato Soup

Parsonage Fish Platter
*Chef's Cured Gravlox, 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*

Half Lobster Thermidor
Scallops & Sorrell Butter

Herb Crumbed Rack of English Lamb
Tracklement's Minted Jus

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

Chef's Home-Made Desserts

Individual Christmas Pudding
Brandy Sauce & Mince Pie Ice Cream

Baileys Crème Brûlée
Spiced Shortbread

Sticky Toffee Pudding
Toffee Sauce & Honeycomb Ice Cream

Winter Berries & Vanilla Ice Cream Sundae
Raspberry Coulis

Sussex Cheese Selection
Camembert - Charmer - Brighton Blue

After Lunch

Filter Coffee & Christmas Shortbread

Full Payment required to Confirm Booking.

Terms & Conditions of the Parsonage 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,

Please Call the Restaurant for Dietary Options (Vegetarian/Vegan)

No Children Under 12 Years

Parsonage Bar & Restaurant