

Christmas Day Lunch 2020

Festive Lunch £95 Per Person

Groups of up to 6 Only

Starters

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

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

Curried Parsnip Soup
Spiced Parsnip Crouton

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

Deep Fried Herb Crumbed Brie
Port & Cranberry Sauce

Mains

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

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

Supreme of Wild Sea Bass
Crushed Herb Mids,
Lemon & Fresh Salt & Pepper Squid

Roasted Half of Gressingham Duck
Port & Griottine Dark Cherry Sauce

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

Chef's Home-Made Desserts

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

Baileys Crème Brûlée
Langues de Chat

Dark Chocolate & Orange Truffle Torte
Mango Coulis & Fresh Fruit

Iced Berry & Marzipan Tart
Vanilla Ice Cream, Italian Meringue
& Redcurrants

Sussex Cheese Selection

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

After Lunch

Kendricks After Dinner Filter Coffee
& Macarons

Full Payment required to Confirm Booking | Pre Orders Required by Tuesday 1st December

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 12 Years

Christmas Day at The Parsonage