

Tuesday 17th November – Wednesday 23th December

Lunch/Dinner, Tuesday – Thursday: 2-Course 23 | 3- Course 28

Lunch/Dinner, Friday - Saturday: 2-Course 30 | 3 -Course 35

For groups of up to 6

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, Salmon, Cream,
Vermouth, Dill Sauce – **Sup £5**

Curried Parsnip Soup
Spiced Parsnip Crouton – **V/VE**

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

Deep Fried Herb Crumbed Brie
Port & Cranberry Sauce - **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

Braised Lamb Shank
Herb Mash, Roast Parsnips, Red Currant Jus

28 Day Aged 7oz Fillet of Beef Rossini
Mushroom Duxelle Crouton, Black Truffle
Madeira Jus, Chunky Chips – **Sup £8**

Roast Fillet of Salmon
Herb Crushed Mids, Tiger Tail Prawns & Lobster Bisque

Confit Duck Leg & Venison Sausage
Parmentier Potatoes, Dark Cherries & Port Wine

Roasted Stuffed Vine Tomatoes
Vegetable & Saffron Pilaf Rice, Leaf Spinach, Basil Oil
- **V/VE**

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

Winter Menu 2020



Additions –

Side of Winter Vegetables - 3.50
Jug of Sauce - 2

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 & Red Currants

Sussex Cheese Selection
Brie – Charmer - Blue
Celery, Walnuts, Spiced Mango Chutney
Sup - £5

£10 Per Person Non-Refundable deposit required for groups of 5 or 6 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**

The Parsonage