





DINE

Three Courses - £59.50

Freshly baked bread and herb butter for the table (ve, gf)

STARTER

Seasonal vegetable terrine & pickled shallots (vg, gf)

Game and Cranberry pate, toasted brioche & red onion jam

Selsey Crab Tartelette, pickled capers, bloody Mary sauce (gf)

MAIN

Sea Bass Fillet, tomato, puy lentils, crispy cavolo nero, chive sauce (gf)

Roast Hispi Cabbage, tomato fondue, truffle and chive mash, crispy cavolo nero, puy lentils (ve, gf)

Roast Turkey, cranberry stuffing, potato fondant, buttered kale, pig in blanket, glazed carrots, turkey jus (gf)

DESSERT

Ginger Syllabub, Christmas pudding crumb (ve, vg)

Chocolate Torte, mixed berry compote, whipped eggnog (ve, gf)

Local Cheeses, crackers, grapes and chutney (ve, gf)

Minced pie with Tea or Coffee to finish

Our tempting menu emphasises taste, local produce and where possible we use seasonal vegetables from West Dean Gardens. Please ask and we will be happy to provide information about the ingredients in our dishes. Our kitchens contain other allergens such as nuts and gluten; therefore we cannot guarantee the absence of allergens in the dishes we produce.