

WINGROVE HOUSE Christmas Day

Reservations between 12pm-3pm | £110pp

STARTERS

Duck Rilette, Beetroot & Ginger Chutney, Toasted Sourdough (gfo)

Lobster & Cornish Crab Bisque (gfo)

Baked Scallop Gratin, topped with Pickled Green Apple (gf)

Caramelised Onion & Gruyère Tart, Roasted Beetroot & Walnut Salad (v)

Wild Rice & Mushroom Soup, Toasted Sourdough (v)(vg)(gfo)

MAIN COURSES

Roast Breast of Turkey, Lemon, Chestnut & Sage Stuffing, Pigs in Blankets, Seasonal Vegetables, Roast Potatoes, Cranberry & Bread Sauce (gfo)

Roast Sirloin of Beef, Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes, Horseradish Sauce (gfo)

Grilled Turbot, Mussel Mousse, White Asparagus, Pomme Purée, Parsley Beurre Blanc (gf)

Gnocchi, Fried Mushrooms, Spinach & Parsley Pesto, Cashew Curd, Rocket (v)(vg)

DESSERTS

Christmas Pudding, Amaretto Sauce, Roasted Plums (v)(gfo)

Warm Ginger Sponge, Rum Butterscotch Sauce, Clotted Cream

Tiramisu, Biscotti Biscuit (v)

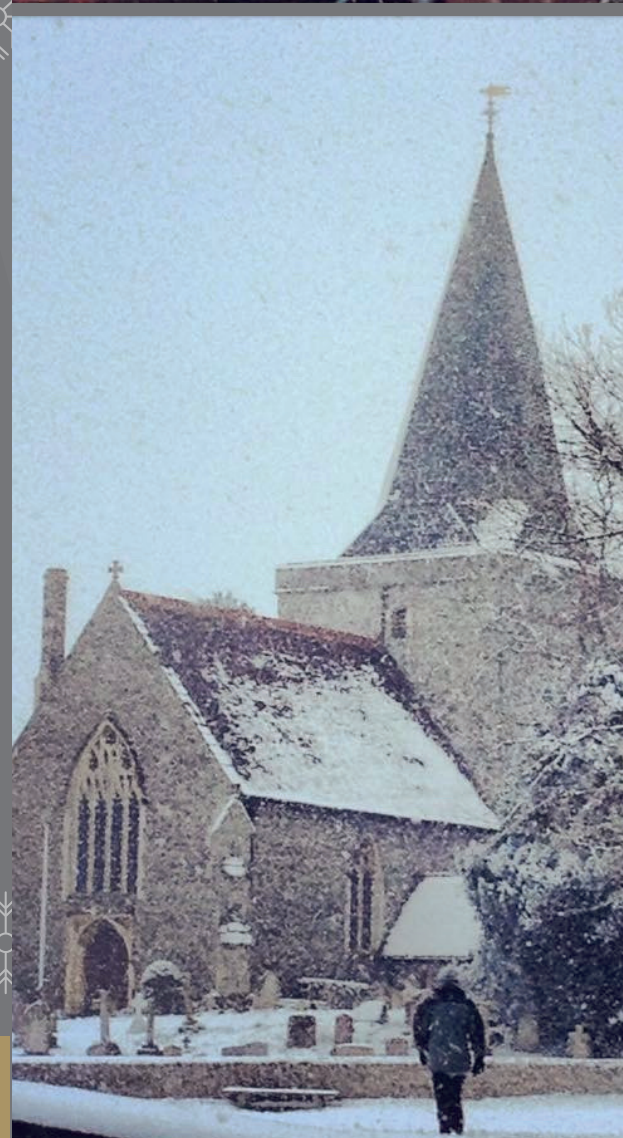
Vegan Chocolate Brownie, Vanilla Ice Cream (v)(vg)

A selection of Sussex Cheeses, Seasonal Chutney & Biscuits (v)(gfo)

TO FINISH

Tea / Locally roasted Coffee & Petit Fours

(v) vegetarian (vg) vegan (gf) gluten free (gfo) gluten free option



50% non-refundable deposit required to secure booking.
Remaining balance & pre-order required by 1st December 2020.