



SMUGGLERS CHRISTMAS MENU

3 courses for £55 - includes a glass of prosecco



PARSNIP & APPLE SOUP **(7)**



Served with a warm baguette. (559 Kcal)

SWEET POTATO PAKORAS @

Served alongside tamarind chutney, and sweet pickled vegetables. (415 Kcal)

CHICKEN LIVER & BRANDY PARFAIT V

Served with a warm baguette and red onion jam. (552 Kcal)

COD FILLET FISHCAKE

Served on buttered English spinach, with a lemon & chive beurre blanc. (779 Kcal)

Main Course

ROAST TURKEY, PIGS IN BLANKETS & TURKEY GRAVY

Served alongside roast potatoes, seasonal vegetables, roast parsnips, braised red cabbage & stuffing. (893 Kcal)

SLOW RED WINE BRAISED BLADE OF BEEF

Served on a bed of herb mash, shallot puree, roast carrots & winter greens. (937 Kcal)

BEETROOT WELLINGTON **60**

Served alongside beetroot puree, roast winter roots, spinach & vegan gravy. (707 Kcal)

PAN SEARED SEABREAM

Served on crushed herb potatoes, spinach, courgette ribbons with a mussel & white wine sauce. (618 Kcal)



TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce. (374 Kcal)

BLACK FOREST TORTE **60**

Served with chocolate sauce & a fruits of the forest compote. (446 Kcal)

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Served with Sussex raspberry ice cream. (452 Kcal)

DUO OF CHEESE

Cheddar & Brie, Chutney, Grapes & Cheese Biscuit's (816 Kcal)





Our menu descriptions do not include all ingredients. If you have a food allergy, please speak to a member of our team before placing your order. We follow good hygiene practices in our busy kitchens, but unfortunately we cannot guarantee that any of our dishes are completely free of allergens. Some items may contain traces of alcohol. Products are subject to availability. Prices include VAT.

The nutrition values provided are for each complete dish as listed on the menu Where the dishes are for sharing the figure given is for the total dish and you must divide this by the number of people sharing the dish to get the nutrition per person. Figures are typical and may vary due to seasonal factors and chef practices. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

