



The Brickwall Hotel & Restaurant
Pre-Christmas Dinner Menu
1st-23rd December 2017

STARTERS

SWEET POTATO AND LENTIL SOUP v
(Garnished with chilli infused croutons)

PHEASANT PÂTÉ
(With apricot and ginger chutney and Melba toast)

BRICKWALL PRAWN COCKTAIL GF
(Royal Greenland prawns infused with chilli and lime, served with crisp lettuce and topped with a Marie Rose sauce)

DUO OF CHILLED MELON GF v
(Drizzled with port and accompanied by winter berries and fruit coulis)

OAK SMOKED LOCH FYNÉ SALMON GF
(Served with pickled cucumber, sesame seeds and chive cream cheese dressing)

SEARED SCALLOPS WITH PARSNIP PURÉE
(Served with parsnip crisps and pomegranate seeds)

CRISPY SMOKED CHICKEN
(With black pudding and a horseradish cream)

Sunday - Thursday
2 Courses £25.50
3 Courses £30.50

Friday - Saturday
2 Courses £27.50
3 Course £32.50

v Suitable for vegetarians
GF Gluten free





MAIN COURSES

TRADITIONAL LOCAL SUSSEX TURKEY GF
(Trimmed with pigs in blankets, homemade chestnut stuffing and accompanied by cranberry sauce)

MEDALLIONS OF BEEF GF
(With a wild mushroom and red wine sauce)

SUGAR BAKED DUCKLING GF
(With a cherry and brandy sauce)

OVEN BAKED LOCAL SEA BASS FILLET GF
(With a honey, orange and mustard sauce)

BRIE, MUSHROOM AND CRANBERRY WELLINGTON V
(Served with a Duxelle sauce)

BROAD BEAN, PEA AND ASPARAGUS RISOTTO GF V
(Served with parmesan crisps)

SLOW COOKED CORN FED CHICKEN CHASSEUR GF
(Served in a white wine, mushroom, tarragon and tomato sauce)

CHARGRILLED SIRLOIN STEAK GF
(With vine tomatoes, fried mushrooms and red onion confit finished with garlic butter)
(£5.00 supplement)

Head Chef: ANDY FRASER

Please note some of the dishes may contain food allergens. Should you require further information please ask a member of the team for more information.





SWEETS

TRADITIONAL CHRISTMAS PUDDING GF ON REQUEST
(With brandy butter)

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE
(With a white chocolate tuile)

APPLE AND CINNAMON LATTICE TART
(With dried fruit, brandy and caramel custard)

ORANGE AND COINTREAU CRÈME BRÛLÉE GF
(With candied orange peel)

STICKY TOFFEE PEAR PUDDING
(With toffee sauce)

BAILEYS® AND DARK CHOCOLATE MOUSSE GF
(Served with fresh raspberries and butterscotch crunch)

A SELECTION OF LOCALLY SOURCED ICE CREAMS
(Diabetic option available)

CHEESE AND BISCUITS

FOLLOWED BY COFFEE AND MINI MINCE PIES

