



Brickwall Hotel Pre-Christmas Dinner Menu

Pre- Christmas Dinner 2 course £27.50

Pre- Christmas Dinner 3 course £32.50

STARTERS

HOMEMADE CARROT AND PARSNIP SOUP (v)

(Topped with parsnip crisps)

BREADED MINI FRIED BRIE WEDGES (v)

(Served with cranberry sauce)

BRICKWALL PRAWN AND CRAYFISH COCKTAIL (GF)

(Royal Greenland prawns served with crisp iceberg lettuce and topped with a Marie Rose sauce)

PEA AND HAM HOCK TERRINE

(Accompanied by onion chutney and Melba toast)

PORT DUCK PATE

(With apricot and ginger chutney and Melba toast)

SMOKED SALMON (GF)

(Smoked salmon, lemon juice and black pepper)

BETROOT AND GOATS CHEESE TART (v)

(Finished with a salad and onion chutney)

MAINS

TRADITIONAL SUSSEX TURKEY (Can also be GF)

(Trimmed with pigs in blanket, Yorkshire pudding, homemade chestnut and apricot stuffing and accompanied with cranberry sauce)

ROASTED LEG OF LAMB

(Roasted leg of lamb served with all the trimmings, Yorkshire puddings and finished with gravy and mint sauce)

TENDER BRAISED FEATHERBLADE OF BEEF

(Braised in a red wine and onion, peppers, mushrooms, gravy)

SUGARBAKED DUCKLING (GF)

(Finished with a cherry, orange and Cointreau sauce)

PAN FRIED SALMON

(Topped with cream cheese, chives, and red pepper sauce)

GRILLED SEABASS

(Finished with lemon and capers butter)

MORROCAN NUT ROAST (v)

(Moroccan spiced tomato, onion, butternut squash and dried fruit)

SWEETS

TRADITIONAL CHRISTMAS PUDDING (GF Option available on request)

(Served with brandy and orange sauce or ice cream)

DARK CHOCOLATE AND CHERRY CHEESECAKE

BLUEBERRY AND CHOCOLATE PROFITEROLES

BAILEYS CRÈME BRULÉE (Served with homemade shortbread)

POACHED WILLIAMS PEARS (Poached in port and star anise and served with Chantilly cream)

A SELECTION OF LOCALLY SOURCED ICE CREAM AND SORBETS

Followed by a festive bite and coffee

Head Chef: Lukasz Zasadny

Gratuities have not been added and can be left at your discretion.

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.