



Brickwall Hotel Pre-Christmas Dinner 2022

Available 1st December – 23rd December

Sunday – Thursday

2 Course £29.50

3 Course £35.00

Friday & Saturday

2 Course £30.50

3 Course £36.00

STARTERS

HOMEMADE CARROT AND PARSNIP SOUP (v)

(Topped with parsnip crisps)

BUTTERFLY KING PRAWNS (GF)

(Served with chilli sauce)

BRICKWALL PRAWN AND CRAYFISH COCKTAIL (GF)

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

WILDBOAR PATE (Can also be GF)

(Accompanied by onion chutney and hot toast)

BLUECHEESE MUSHROOM MINI TART

(Topped with honey mustard and garlic mushroom)

SMOKED SALMON (GF)

(Served with crème fresh and chives)

MINI CAMERBERT

(Served with cranberry sauce)

MAINS

TRADITIONAL SUSSEX TURKEY (Can also be GF)

(Trimmed with pigs in blanket, stuffing and accompanied with cranberry sauce)

ROASTED LEG OF LAMB

(Finished with gravy and mint sauce)

BRAISED HUNTER STYLE CHICKEN

(Cooked with mushroom, bacon, black olives, herbs, red wine and tomato sauce)

SUGARBAKED DUCKLING (GF)

(Finished with honey and roasted almonds)

PAN FRIED SALMON (GF)

(Topped with chimichurri sauce)

PAN FRIED SIRLOIN STEAK £7.50 Supplement

(Served with mixed peppercorn sauce)

GRILLED SEABREAM FILLET (GF)

(Finished with crushed herbs and lemon sauce)

MORROCAN NUT ROAST (v)

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

SWEETS

TRADITIONAL CHRISTMAS PUDDING (GF Option available on request)

(Topped with brandy and orange sauce or ice cream)

TRIO MINI DESSERTS

(Chocolate, lemon and strawberry mini cheesecake)

WHITE AND DARK CHOCOLATE PROFITEROLES

BAILEYS CRÈME BRULEE (Served with homemade shortbread)

AFFOGATO (Vanilla ice cream with a shot of Espresso)

Followed by a festive bite and coffee

Head Chef: Roberto Maida

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.