



## Brickwall Hotel Pre-Christmas Lunch 2022

Available 1<sup>st</sup> December – 23<sup>rd</sup> December

Monday - Saturday Pre- Christmas lunch 2 Course £28.50

Pre- Christmas lunch 3 Course £34.00

### STARTERS

**HOMEMADE FRENCH ONION SOUP (v)**

(Topped with cheese croutons)

**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)

**BLUE CHEESE TART**

(With garlic mushrooms)

**ARDENNES PATE**

(Served with Melba toast and onion chutney)

**SMOKED SALMON (GF)**

(Smoked salmon, lemon juice and black pepper)

**DEEP FRIED WHITEBAIT**

(With tartar sauce)

### MAINS

**TRADITIONAL SUSSEX TURKEY (Can also be GF)**

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

**ROASTED LEG OF LAMB**

(Roasted leg of lamb served with gravy and mint sauce)

**SUGARBAKED DUCKLING (GF)**

(Finished with a cherry, orange and Cointreau sauce)

**BAKED FILLET OF COD**

(Served with capers, lemon and lime sauce)

**FILLET OF SALMON (GF)**

(Seasoned with bretonne sauce)

**VEGETABLE LASAGNE (v)**

### SWEETS

**TRADITIONAL CHRISTMAS PUDDING (GF Option available on request)**

(Topped with brandy and orange sauce or ice cream)

**MINI BANOFFEE CAKE**

**CHOCOLATE AND VANILLA CHANTILLY PROFITEROLES**

**BAILEYS CRÈME BRULÉE** (Served with homemade shortbread)

**HOMEMADE LEMON TART**

(Served with fresh raspberries)

**A SELECTION OF LOCALLY SOURCED ICE CREAM AND SORBETS**

*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.