



The Brickwall Hotel

Boxing Day Menu

£52.50 per person

STARTERS

HOMEMADE TOMATO SOUP (v) (GF)

(Topped with fresh parsley)

BRICKWALL PRAWN COCKTAIL (GF)

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

ROLLMOP HERRING

(Served with a dill sauce)

SPICED AVOCADO AND SMOKED SALMON SALAD

(With crème fraiche)

CAPRESE SALAD (v)

(Freshly sliced mozzarella, tomatoes and basil)

DEEP FRIED BUTTERFLY KING PRAWNS

(Served with chilli jam)

CHILLED MELON (v) (GF)

(Served with Parma ham)

(V) - Vegetarian Option, (GF) - Gluten Free Option

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.

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



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MAINS

TRADITIONAL EAST SUSSEX TURKEY (Can also be GF)

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

ROASTED SIRLOIN OF BEEF (Can also be GF)

(Roasted Sirloin of beef with all the trimmings, Yorkshire puddings and topped with gravy)

ROASTED LEG OF LAMB (Can also be GF)

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

SLOW COOKED DUCKLING (GF)

(Finished with a red cherry and orange sauce)

POACHED FILLET OF SALMON (GF)

(Served with a prawn, mushroom and Sambuca sauce)

BAKED FILLET OF COD

(Served with a cherry tomato and white wine sauce)

SPINACH AND RICOTTA CANNELLONI (V)

(Filled pasta with rich tomato sauce and finished with Béchamel sauce and cheese)

PAN FRIED SIRLOIN STEAK £7.50 Supplement

(Served with mixed peppercorn sauce)

All served with fresh seasonal vegetables

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SWEET

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

(Topped with brandy and orange sauce or Ice cream)

LEMON TART (V)

CRÈME BRULEE (V)

AFFOGATO (V) (GF)

(Vanilla ice cream with a shot of Espresso)

CARAMEL CHEESECAKE (V)

A SELECTION OF LOCALLY SOURCED ICE CREAM AND SORBETS (V) (GF)

Followed by a festive bite and coffee

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