



# The Brickwall Hotel

## Pre-Christmas Dinner

*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 RED LENTIL SOUP (v) (GF)**

(Topped with garlic 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)

#### **HAM AND PEA TERRINE**

(Served with crostini toast and an onion chutney)

#### **SMOKED SALMON (GF) (£5 SUPPLEMENT)**

(Served with a cream cheese and chive dressing)

#### **DUO OF MELON (v) (GF)**

(Served with Parma ham)

#### **GOAT'S CHEESE TART (v)**

(Served with a honey and wholegrain mustard dressing)

**(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)

#### **SLOW COOKED DUCKLING (GF)**

(Finished with roast almonds and honey)

#### **PAN FRIED FILLET OF SCOTTISH SALMON (GF)**

(Served with a café de Paris sauce)

#### **ROAST LOIN OF SUSSEX PORK (Can be GF)**

(Accompanied with a creamy Dijon mustard sauce)

#### **TENDER BRAISED FEATHER BLADE OF BEEF**

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

#### **CHEESE AND BROCCOLI BAKE (V)**

(Individually made with three varieties of cheese)

#### **CHAR GRILLED SIRLOIN STEAK (GF) (£7.50 Supplement)**

(Served with chips and a peppercorn sauce)

***All served with fresh seasonal vegetables***

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## Pre-Christmas Menu

### **SWEET**

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

*(Topped with brandy and orange sauce)*

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#### **LEMON TART**

*(Served with Chantilly cream and fresh fruits)*

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**FRESH RASPBERRY CRÈME BRULÉE (V)**

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**AFFOGATO (V) (GF)**

*(Vanilla ice cream with a shot of Espresso)*

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**PROFITEROLES WITH COCONUT CREAM (V)**

*(Served with chocolate sauce)*

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

*Followed by a festive bite and coffee*

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

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