



The Brickwall Hotel

Pre-Christmas Lunch

Available 1st December – 23rd December

Monday – Saturday: **2 Course** £27.00 **3 Course** £33.00

STARTERS

HOMEMADE RED LENTIL SOUP (v) (GF)

(Topped with garlic croutons)

BREADED MINI FRIED BRIE WEDGES (v)

(Served with a 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 onion chutney)

SMOKED SALMON (GF) (£5 SUPPLEMENT)

(Served with a cream cheese and chive dressing)

DUO OF MELON (v) (GF)

(Served with port)

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)

ROASTED LEG OF LAMB (GF)

(Served with gravy and mint sauce)

SLOW COOKED DUCKLING (GF)

(Finished with roast almonds and honey)

PAN FRIED FILLET OF SEA BASS (GF)

(Served with a café de Paris sauce)

HOMEMADE STEAK AND ALE PIE

(Topped with puff pastry)

MUSHROOM, CRANBERRY AND BRIE WELLINGTON (V)

(Served with a Duxelles gravy)

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)

LEMON TART

(Served with Chantilly cream and fresh fruits)

FRESH RASPBERRY CRÈME BRULEE (V)

AFFOGATO (V) (GF)

(Vanilla ice cream with a shot of Espresso)

PROFITEROLES WITH COCONUT CREAM (V)

(Served with chocolate sauce)

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

Followed by a festive bite and coffee

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