



The Brickwall Hotel

Christmas Day Menu

Adult: £110 Children: £55

STARTERS

HOMEMADE CHICKEN AND VEGETABLE SOUP (GF)

(Topped with fresh parsley)

PAN FRIED FRESH KING PRAWNS

(Served with a lemon and garlic parsley butter)

BRICKWALL PRAWN AND CRAYFISH COCKTAIL (GF)

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

PORK AND CRANBERRY PATE

(Served with Melba toast and an onion chutney)

SPICY SMOKED SALMON (GF)

(Served with spicy avocado and mango chutney)

BLUE CHEESE TART (V)

(Topped with asparagus)

BREADED MINI CAMEMBERT (V)

(Served with a cranberry sauce)

(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 a red cherry and orange sauce)

POACHED FILLET OF SALMON (GF)

(Served with a lobster sauce)

PAN FRIED SEABREAM FILLET (GF)

(Served with a café de Paris sauce)

VEGETABLE LASAGNE (V)

(Sheets of pasta layered with fresh vegetables and a creamy white sauce topped with cheese)

MEDALLION OF FILLET STEAK (GF)

(Served with a wild mushroom sauce)

ROAST LEG OF LAMB (Can be GF)

(Finished with gravy and mint 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 AND LIME CHEESECAKE (V)

BAILEYS CRÈME BRULEE (V)

AFFOGATO (V) (GF)

(Vanilla ice cream with a shot of Espresso)

TRIO OF MOUSSE (V)

(Chocolate, Lemon and Strawberry mini moose desserts)

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

Followed by a festive bite and coffee

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