



FESTIVE PARTY MENU

STARTERS

SPICED CAULIFLOWER SOUP

CHALK HILL SOUR DOUGH, BUTTER (V/GF)

DUCK LIVER & ORANGE PATE

FIG & WALNUT LOAF, WATERCRESS

ROASTED SQUASH TARTLET

CRISPY KALE, PUMPKIN SEEDS (VG)

SILENT POOL TROUT

PICKLED CUCUMBER, RADISH, MINT AIOLI (GF)

CURED ETHERLY DUCK

FIG, BEETROOT, NORBURY BLUE, WALNUTS (GF)

MAINS

HILL HOUSE ROLLED TURKEY BREAST

SAUSAGE STUFFING & PIGS IN BLANKETS

HILL HOUSE PORCHETTA

FORCEMEAT & HERB STUFFING, CRACKLING

CONISBEES ROAST BEEF SIRLOIN

SAGE & ONION STUFFING, PIGS IN BLANKETS

SPINACH & MUSHROOM STRUDEL

SAGE & ONION STUFFING

ALL SERVED WITH GARLIC & ROSEMARY ROAST POTATOES, HONEY ROASTED CARROTS & PARSNIPS, SHREDDED BRUSSEL SPROUTS, BRAISED RED CABBAGE, KALE, YORKSHIRE PUDDING & GRAVY

DESSERTS

CHRISTMAS PUDDING

WHISKY BUTTER (GF)

CHOCOLATE & RASPBERRY TART

MADAGASCAN BOURBON VANILLA ICE CREAM (VG/GF)

STICKY TOFFEE PUDDING

HONEYCOMB ICE CREAM

SURREY & SUSSEX CHEESE BOARD

HOUSE CHUTNEY, ARTISAN CRACKERS (£3 SUPPLEMENT)

TWO COURSES £22.95 // THREE COURSES £29.95
PRE BOOKING ONLY (MIN 4 GUESTS)

SOME DISHES ARE AVAILABLE AS VEGETARIAN, VEGAN OR GLUTEN FREE UPON REQUEST.
PLEASE MAKE YOUR SERVER AWARE OF **ALL ALLERGY & DIETARY REQUIREMENTS** UPON ORDERING.