



CHRISTMAS REDROASTER

REDROASTER FESTIVE SEASON MENU

2 COURSES £30 / 3 COURSES £36



CHICKEN AND DUCK LIVER MOUSSE W CRUMPETS, KUMQUATS & BLACKBERRY RELISH
PRAWN COCKTAIL W CLASSIC COCKTAIL SAUCE AND MELBA TOAST
CARAMELISED SPROUT, FIG & BURRATA SALAD (V)
CURED POACHED BRIGHTON COD LOIN, AVOCADO, CUCUMBER, WILD RICE
AVOCADO, PICKLED PEAR, PONZU TAHINI, TOASTED CHESTNUTS (PB)

PAN ROASTED FILLET OF LOCAL HAKE

ROAST TURKEY BALLOTINE

CLASSIC SCHNITZEL OF PORK, FRIED DUCK EGG, MUSTARD CREAM

ORGANIC LOCAL SIRLOIN STEAK 8OZ, PEPPERCORN SAUCE +£5

KIMCHI & PORTOBELLO MUSHROOM PASTRY (PB)

SHARED SIDES FOR THE TABLE

PIGS IN BLANKETS, MISO ONION JUS, HONEY ROASTED CARROTS, FRESH LOCAL GREENS,
CRISP ROASTED POTATOES W AIOLI

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE (PBO)

CHOCOLATE MOUSSE VAHLRONA DARK CHOCOLATE, MALDON SEA SALT (PB)

STICKY TOFFEE PUDDING BRANDY SAUCE CLOTTED CREAM & ICE CREAM (V)

POACHED PEAR & BLACKBERRY JELLY BAYLEAF CUSTARD (V)

SELECTION OF LOCAL CHEESE WITH CRACKERS, BREADS & QUINCE CHUTNEY +£4

THIS MENU MAY CHANGE SLIGHTLY DEPENDENT ON LOCAL SUPPLIERS / AVAILABILITY
(PB) MEANS PLANT BASED, (V) MEANS VEGETARIAN

PLEASE NOTE - NOT ALL INGREDIENTS ARE LISTED.

YOU SHOULD ALWAYS ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES & ALLERGIES. WE ARE UNABLE TO GUARANTEE ANY FOOD OR DRINK IS TOTALLY ALLERGEN-FREE. WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION. IF YOU HAVE A SERIOUS ALLERGY PLEASE SPEAK TO OUR MANAGER IN THE FIRST INSTANCE, BEFORE ORDERING. WE ADD A DISCRETIONARY 12.5% CHARGE,

PLEASE ASK IF YOU WOULD LIKE IT REMOVED.