

ROYAL PAVILION ICE RINK

STARTERS

Prosciutto, Melon & Pear Salad

Whipped Blue Cheese, Walnuts

Spiced Parsnip & Red Lentil Soup

Coconut Yoghurt, Croutons

Smoked Salmon, Prawn & Dill Mousse

Pickled Fennel, Crisp Salted Crostini, Pea Shoots

MAIN COURSE

Roast Turkey Ballotine

Rolled and Stuffed Turkey, wrapped in Bacon with Traditional Stuffing

Hake Fillet

Baked in Chilli & Garlic Butter with Bloody Mary Linguine

Featherblade of Beef Bourguignon

Slow Cooked with Mushrooms, Bacon & Onions in a Rich Red Wine Sauce

VEGAN Chestnut Mushroom, Cranberry, Leek & Sheese Filo Wellington

Seasonal Vegetables & Potatoes

DESSERTS

Mango & Lime Cheesecake

Coconut Biscuit Base

Classic Sussex Cheeseboard

Artisan Biscuits & Breads, Chutney, Grapes & Celery

Traditional Christmas Pudding

Brandy Butter & Rum Sauce (GF & Vegan available)

FINISH

Cocktail Mince Pies & Roses Chocolates

INCLUDES CRACKERS & FESTIVE NOVELTIES

TWO COURSES £33.50 / THREE COURSES £39.50

If you have any Allergens or Dietary requirements please let a member of our team know. We can offer Gluten Free & Dairy Free options on most items.