



CHRISTMAS SET MENU



STARTERS

BAKED CAMEMBERT

BAKED CAMEMBERT WITH CRANBERRY, RED ONION CHUTNEY AND TOASTED CIABATTA

CHICKEN LIVER PATE

CHICKEN LIVER PATE SERVED WITH TOASTED BREAD AND CHUTNEY

TREACLE AND BEETROOT GRAVLAX GF

TREACLE AND BEETROOT CURED GRAVLAX SERVED WITH DILL, LEMON CREME FRICHE AND SWEET ONION PICKLE

SPICED PARSNIP SOUP

PARSNIP SOUP SPICED WITH GINGER AND CELERIAC, SERVED WITH BREAD

VG

MAIN COURSE

ROAST BEEF SIRLION

WHOLEGRAIN MUSTARD ROASTED BEEF

ROAST TURKEY

LEMON AND HERB TURKEY WRAPPED IN STREAKY BACON

BOTH SERVED WITH CARROTS, PARSNIPS, ROAST POTATOES, CREAMY LEEKS, BRUSSELS SPROUTS, BRAISED RED CABBAGE, PIGS IN BLANKETS, PORK AND SAGE STUFFING, YORKSHIRE PUDDING AND A RED WINE GRAVY

VEGAN NUT ROAST

COMBINATION OF CHESTNUTS, WALNUTS AND HAZELNUTS, FINISHED WITH CRANBERRIES AND MUSHROOM AND SERVED WITH VEGAN RED WINE GRAVY, CARROTS, PARSNIPS, RED CABBAGE, ROAST POTATOES

VG

PAN FRIED SEA BASS

PAN FRIED SEA BASS WITH DILL AND WHITE WINE VELOUTE, SERVED WITH CRUSHED NEW POTATOES, ARTICHOKE PUREE AND FINISHED WITH WATERCRESS AND PARSLEY OIL

GF

DESSERTS

STICKY TOFFEE PUDDING

SERVED WITH VANILLA ICE CREAM AND TOFFEE SAUCE

LIME AND VANILLA PANNA COTTA WITH BRANDY SNAPS

WHITE CHOCOLATE AND RASPBERRY TART

CHESTNUT AND CRANBERRY CHOCOLATE BROWNIE

SERVED WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

BOWL OF ROASTED CHESTNUTS

CHRISTMAS PUDDING WITH BRANDY CREAM

SUSSEX CHEESE BOARD (+£3 Supplement)

2 courses £24.95

3 courses £29.95

Pre-Booking Only

JOHN HARVEY TAVERN

