

Christmas Day & Boxing Day

Glass of Bubbly on Arrival

Entres

Chicken Liver Parfait

Served with Port Madeira Cognac & Orange Cinnamon Thyme Butter Icing, accompanied by toasted, buttered sourdough. With Cornichon garnish by **Angela Carter Fine Dining**.

Sussex by the Sea

South Brockwell smoked salmon & king prawns served on a bed of lettuce & avocado with a cognac Marie Rose sauce & a crusty roll.

Creamy Baked Sussex Camembert

Laced with fresh garlic and rosemary, served with garlic toasted sourdough and red onion marmalade.

Main Event

Traditional Holmansbridge Turkey Roast served with all the trimmings and seasonal vegetables.

Four Bird Fanfare

Prepared on our Butchers Block and consists of Duck, Pheasant & Guinea fowl, encased in Holmansbridge Turkey served with all the trimmings and seasonal vegetables.

Cote de Boeuf

The Butchers recommendation of our tender roast beef on the bone joint served with all the trimmings and seasonal vegetables.

Festive Vegetable Wellington

Mushrooms, Chestnuts, Butternut Squash & Onion, layered with spinach & Roasted Red pepper, Encased in Puff Pastry (vegan option available)

All our roasts are served with goose fat roasted potatoes, wild sage/roast onion/chestnut stuffing mixed with pork & honey sausage meat, pigs in blankets, Yorkshire pudding, braised red cabbage, sprouts & topped with homemade gravy.

Something Sweet

Crème Brûlée

Baked sweet creamy custard with fresh vanilla, topped with crunchy cinnamon sugar, served with a fresh berry topping and brandy snap fingers.

Traditional Boozy Rich Sherry Trifle

Layers of decadent sponge fingers, strawberry jam, fresh strawberries, custard, and whipped Chantilly cream.

Chocolat

Warmed Holmansbridge chocolate brownie, topped with Maresfield Farm vanilla clotted cream ice cream.

Crumble or Sponge

Mixed fruit crumble, pie, strudel, or sweet sponge pudding served with cream, ice cream, or hand-made rich vanilla custard.

Raspberry & Chocolate Delice

By **Angela Carter fine dining**

Cheeseboard

Selection of local cheese & crackers from our farm shop

Choice of coffee & Mints

Five course Christmas Meal @ £125pp

Bring your own bottle, small corkage fee applies.

Book Now @holmansbridge@aol.com