



THE NETHERFIELD ARMS PRE-CHRISTMAS MENU

1ST DECEMBER - 23RD DECEMBER, 2017

2 courses with coffee £21.00 3 courses with coffee £25.00

A £10 non-refundable deposit is required to secure party bookings

STARTERS

Leek & potato soup served with crouton and Artisan bread (V)

Stilton, Port and walnut pate served with granary toast (V)

A warm salad of goat's cheese, bacon & avocado served on a bed of leaves with a fig & white balsamic glaze (GF)

Tempura battered Japanese style prawns served with a garlic mayonnaise (GF)

Spiced chickpea & onion falafels served on a bed of mixed leaves and accompanied by a Chipotle mayonnaise (V) (GF)

MAIN COURSES

Roast Sussex reared Turkey breast with chestnut and cranberry stuffing, pigs in blankets, Maris Piper roast potatoes, honey glazed parsnips & turkey gravy

Roast Aberdeen Angus topside of beef with Yorkshire puddings, Maris Piper roast potatoes, honey glazed parsnips and beef gravy

Game, Red wine and Juniper berry steamed suet pudding served with creamed potatoes and red wine gravy

Fresh fillet of Salmon served with a Lobster, brandy & prawn sauce, accompanied by buttered new potatoes

Vegetable, Apricot & Nut roast (peanuts, almonds & walnuts) topped with creamy Goat's Cheese served with Maris Piper roast potatoes, honey glazed parsnips and an optional vegetarian gravy (V)

Mixed bean & vegetable chilli served on a bed of Basmati rice with garlic bread (V) (GF)

(The above dishes with the exception of the chilli are all served with a selection of fresh seasonal vegetables)

DESSERTS

Traditional Christmas pudding with Brandy sauce

White chocolate & raspberry meringue roulade served with fresh double cream (GF)

Salted caramel and Chocolate brownie drizzled with a rich dark chocolate sauce and served with vanilla ice cream (GF)

Blackberry & Bramley apple crumble served with custard

Or

A selection of cheese with biscuits, celery, apple and Farmhouse chutney (+£2.50)



Freshly brewed filter coffee or tea with after dinner mints