



## The Brickwall Hotel & Restaurant

Pre-Christmas Dinner Menu  
1st-23rd December 2018

### STARTERS

CREAM OF PARSNIP AND HONEY SOUP <sup>v GF</sup>  
(Garnished with parsnip crisps)

WILD BOAR PÂTÉ EN CROÛTE  
(With apricot and ginger chutney)

BRICKWALL PRAWN COCKTAIL <sup>GF</sup>  
(Royal Greenland prawns served with crisp iceberg lettuce  
and topped with a Marie Rose sauce)

DEEP FRIED CAMEMBERT <sup>v</sup>  
(With cranberry sauce)

SMOKED SALMON <sup>GF</sup>  
(Served with wild rocket and a lemon and black pepper dressing)

OAK SMOKED CHICKEN CAESAR SALAD  
(With a homemade dressing)

QUAILS SCOTCH EGGS WITH BLACK PUDDING  
(Served with seared chicory and a roasted pepper and tomato sauce)

<sup>v</sup> Suitable for vegetarians  
<sup>GF</sup> Gluten free





## MAIN COURSES

TRADITIONAL LOCAL SUSSEX TURKEY <sup>GF</sup>  
(Trimmed with pigs in blankets, homemade chestnut and apricot stuffing and accompanied by cranberry sauce)

BRAISED FEATHERBLADE OF BEEF <sup>GF</sup>  
(With a Chasseur sauce of red wine, mushroom, tomato and garlic)

SUGAR BAKED DUCKLING <sup>GF</sup>  
(With a cherry and Grand Marnier sauce)

LENTIL, CHESTNUT AND MUSHROOM ROAST <sup>GF VEGAN</sup>  
(Served with vegetarian gravy)

COD STEAK WRAPPED IN PANCETTA <sup>GF</sup>  
(With a tomato and red pepper sauce)

BRIE, MUSHROOM AND CRANBERRY WELLINGTON <sup>V</sup>  
(Served with Duxelles)

FILLET OF BEEF MEDALLIONS <sup>GF</sup>  
(With a wild mushroom and Madeira sauce)

Head Chef: **ANDY FRASER**

Please note some of the dishes may contain food allergens. Should you require further information please ask a member of the team for more information.





## SWEETS

TRADITIONAL CHRISTMAS PUDDING GF OPTION AVAILABLE ON REQUEST  
(With brandy sauce)

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE  
(With raspberry coulis)

BAILEYS® CRÈME BRÛLÉE CAN BE GF  
(With shortbread)

STICKY TOFFEE AND PEAR TART  
(With cinnamon custard)

TRADITIONAL STRAWBERRY AND SHERRY TRIFLE  
(Served with toasted almonds)

PROFITEROLES FILLED WITH COINTREAU CREAM  
(Served with chocolate sauce)

A SELECTION OF LOCALLY SOURCED ICE CREAMS

CHEESE AND BISCUITS

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**FOLLOWED BY COFFEE AND A FESTIVE BITE**

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Sunday – Thursday

2 Courses £26.50

3 Courses £31.50

Friday - Saturday

2 Courses £28.50

3 Courses £33.50

