



The Brickwall Hotel & Restaurant

Pre-Christmas Lunch Menu

1st-23rd December 2018

STARTERS

CREAM OF PARSNIP AND HONEY SOUP ^{v GF}
(Garnished with parsnip crisps)

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

SMOKED SALMON ^{GF}
(With wild rocket and a lemon and black pepper dressing)

OAK SMOKED CHICKEN CAESAR SALAD
(With a homemade dressing)

BRICKWALL PRAWN COCKTAIL ^{GF}
(Royal Greenland prawns served with crisp iceberg lettuce
and topped with a Marie Rose sauce)

DEEP FRIED CAMEMBERT ^v
(With cranberry sauce)

^v Suitable for vegetarians
^{GF} Gluten free





MAIN COURSES

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

HOMEMADE STEAK AND STILTON PIE
(Topped with puff pastry)

BAKED SALMON GF
(With a spinach and watercress sauce)

HUNTERS CHICKEN GF
(Served with a blackberry sauce)

BRIE, MUSHROOM AND CRANBERRY WELLINGTON V
(Served with Duxelles)

CHARGRILLED SIRLOIN STEAK GF
(With vine tomatoes, garlic mushrooms,
onion rings and land cress)
(£5.00 supplement)

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

FOLLOWED BY COFFEE AND A FESTIVE BITE

2 Courses £24.50

3 Courses £28.50

