



*The Brickwall Hotel & Restaurant*  
*Pre-Christmas Dinner Menu*  
*1st-23rd December 2017*

***STARTERS***

*SWEET POTATO AND LENTIL SOUP v*  
*(Garnished with chilli infused croutons)*

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*PHEASANT PÂTÉ*  
*(With apricot and ginger chutney and Melba toast)*

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*BRICKWALL PRAWN COCKTAIL GF*  
*(Royal Greenland prawns infused with chilli and lime, served with crisp lettuce and topped with a Marie Rose sauce)*

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*DUO OF CHILLED MELON GF v*  
*(Drizzled with port and accompanied by winter berries and fruit coulis)*

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*OAK SMOKED LOCH FYNÉ SALMON GF*  
*(Served with pickled cucumber, sesame seeds and chive cream cheese dressing)*

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*SEARED SCALLOPS WITH PARSNIP PURÉE*  
*(Served with parsnip crisps and pomegranate seeds)*

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*CRISPY SMOKED CHICKEN*  
*(With black pudding and a horseradish cream)*

*Sunday - Thursday*  
*2 Courses £25.50*  
*3 Courses £30.50*

*Friday - Saturday*  
*2 Courses £27.50*  
*3 Course £32.50*

*v Suitable for vegetarians*  
*GF Gluten free*





## *MAIN COURSES*

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

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*MEDALLIONS OF BEEF GF*  
*(With a wild mushroom and red wine sauce)*

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*SUGAR BAKED DUCKLING GF*  
*(With a cherry and brandy sauce)*

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*OVEN BAKED LOCAL SEA BASS FILLET GF*  
*(With a honey, orange and mustard sauce)*

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*BRIE, MUSHROOM AND CRANBERRY WELLINGTON V*  
*(Served with a Duxelle sauce)*

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*BROAD BEAN, PEA AND ASPARAGUS RISOTTO GF V*  
*(Served with parmesan crisps)*

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*SLOW COOKED CORN FED CHICKEN CHASSEUR GF*  
*(Served in a white wine, mushroom, tarragon and tomato sauce)*

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*CHARGRILLED SIRLOIN STEAK GF*  
*(With vine tomatoes, fried mushrooms and red onion confit finished with garlic butter)*  
*(£5.00 supplement)*

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*Head Chef: STUART RICHARDS*

*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 ON REQUEST  
(With brandy butter)

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*RASPBERRY AND WHITE CHOCOLATE CHEESECAKE*  
(With a white chocolate tuile)

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*APPLE AND CINNAMON LATTICE TART*  
(With dried fruit, brandy and caramel custard)

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*ORANGE AND COINTREAU CRÈME BRÛLÉE* GF  
(With candied orange peel)

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*STICKY TOFFEE PEAR PUDDING*  
(With toffee sauce)

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*BAILEYS® AND DARK CHOCOLATE MOUSSE* GF  
(Served with fresh raspberries and butterscotch crunch)

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*A SELECTION OF LOCALLY SOURCED ICE CREAMS*  
(Diabetic option available)

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*CHEESE AND BISCUITS*

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*FOLLOWED BY COFFEE AND MINI MINCE PIES*

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