



# *The Brickwall Hotel & Restaurant*

## *Pre-Christmas Lunch Menu*

*1st-23rd December 2017*

*2 Courses £23.50*

*3 Courses £27.50*

### *STARTERS*

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

*\*\*\**

*PHEASANT PÂTÉ*

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

*\*\*\**

*HOT SMOKED SALMON SALAD GF*  
*(Served with a lemon vinaigrette)*

*\*\*\**

*CRISPY SMOKED CHICKEN*

*(With black pudding and a horseradish cream)*

*\*\*\**

*BRICKWALL PRAWN COCKTAIL GF*

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

*\*\*\**

*DUO OF CHILLED MELON GF v*

*(Drizzled with port and accompanied by winter berries and fruit coulis)*

*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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*SLOW COOKED FEATHER BLADE OF BEEF GF*  
*(With a sweet red wine jus)*

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*OVEN BAKED LOCAL COD GF*  
*(With a cherry tomato and cream sauce)*

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*PAN FRIED CORN FED CHICKEN SUPREME GF*  
*(Served with a mushroom velouté and topped with grated parmesan)*

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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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*HOMEMADE STEAK AND SUSSEX ALE PIE*  
*(Topped with puff pastry)*

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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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*RASBERRY 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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