



The Brickwall Hotel & Restaurant

Pre-Christmas Lunch and Dinner Menu

2nd-23rd December 2020

Lunch	Dinner
2 Courses £25.50	2 Courses £29.50
3 Courses £29.50	3 Courses £34.50

STARTERS

LEEK AND POTATO SOUP
(With garnish) V GF

BRUSSELS PÂTÉ
(Served with hot toast and apple & fig chutney)

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

DEEP FRIED CAMEMBERT
(With cranberry sauce) V

OAK SMOKED CAESAR SALAD
(With fresh chicken breast and a homemade dressing)

MAINS

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

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

STEAK AND KIDNEY PIE
(Topped with puff pastry)

SALMON EN CROÛTE
(With a Breton sauce)

SUGAR BAKED DUCKLING
(With an orange sauce) GF

CHAR-GRILLED SIRLOIN STEAK
(£5.00 supplement) GF

SWEETS

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

LEMON CHEESECAKE
(With a raspberry compote)

PROFITEROLES
(With chocolate sauce)

CARROT CAKE
(With Chantilly cream)

A SELECTION OF LOCALLY SOURCED ICE CREAMS AND SORBETS

Followed By Coffee and a Festive Bite

Menu may be subject to slight alteration due to local suppliers

Special offer! Reduced room rates are available for guests that book Pre-Christmas Lunch or Dinner.

Contact info@brickwallhotel.com for details.

