

TO START

Spiced Parsnip & Local Apple Soup, served with warm, homemade bread (Vg)
Smoked Mackerel Pate, served with melba toast & a potato, chive salad
Butternut Squash, Pearl Onion & Whisky Tartlet, served with dressed rocket (Vg)
Duck & Orange Parfait, served with melba toast & onion chutney

MAIN COURSE

Roast Turkey Ballotine, served with rosemary roast potatoes, seasonal vegetables, sautéed sprouts, kilted pigs & red wine jus

Herb & Garlic Salmon Encroute, served with new potatoes, spinach, caponata sauce

Sussex Best Braised Shin of Beef, served with wholegrain mustard, mash, red cabbage, winter vegetables and a Harveys Best gravy.

Beetroot & Butternut Squash Wellington, served with roast potatoes, winter vegetables, sautéed sprouts and gravy (Vg)

DESSERT

Christmas pudding, with warm brandy sauce and vanilla ice cream
Sticky Toffee Pudding with toffee sauce and vanilla ice cream
Cranachan - toasted oats, glayva, whipped cream,
raspberries and broken meringue

Selection of local cheeses, oatcakes, grapes, celery and onion chutney. Selection of fruit sorbets (Vg)

PRE-ORDER REQUIRED

Most of our dishes can be made GF! Let us know your requirements upon ordering.

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