

Porters Wine Bar, 56 High Street, Hastings, TN34 3EN 01424 427000

Company Name:

Contact Number:

Date and Time:

Christmas Menu 2018	Amount of people	Name(s)
STARTERS		
Roasted pepper and tomato soup with herb oil and crusty bread (VG)		
Chicken liver pate, red onion chutney and wholemeal crostini		
Baked creamy camembert with cranberry sauce and crudités (V)		
Gin and dill cured gravlax with granary bread		
Gluten free bread available		

MAINS		
Roast turkey crown with roast pots, seasonal veg, stuffing balls and chipolatas		
8oz Ribeye steak seared on a sizzling hot rock with fries, salad and garlic butter (£8 sup) (GF)		
Grilled sea bass fillet with chive mash, buttered veg served with a garlic white wine sauce		
Chestnut, spinach, butternut squash and lentil nut roast with seasonal veg roast pots and vegan gravy (VG)		
Chargrilled chicken breast with creamy chestnut mushroom sauce, new pots and greens (GF)		
Crispy slow roast pork belly with braised red cabbage, mash and masala sauce		

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DESSERTS		
Pecan pie		
Salted caramel tart		
Lemon tart		
All served with cream, ice cream or sorbet		
Mango, lemon or raspberry sorbet		
Cheese board (£4 sup)		

TO FINISH		
Homemade Baileys chocolate truffles		