

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

Company Name:

Contact Number:

Date and Time:

4 Course Christmas Main Menu 2021 £35 p/p	Amount of people	Name(s)
STARTERS		
Smoked salmon, horseradish crème fraiche & beetroot salad served with rye bread (gf)		
Baked camembert served with cranberry sauce & crudités (gf)		
Chicken liver parfait served with orange marmalade & toasted sourdough (gf available)		
Falafel, red pepper hummus, olives & toasted pitta (ve, gf available)		
Gluten free bread available		

MAINS		
Roast Turkey served with pigs in blankets, roasted potatoes, maple roasted carrots & parsnips, braised red cabbage, stuffing balls, sprouts & gravy (gf)		
Sweet potato, Chestnut & apricot loaf served with roasted potatoes, maple roasted carrots & parsnips, braised red cabbage, stuffing balls, sprouts & gravy (ve, gf)		
Pan fried seabass with a lemon & tarragon cream sauce, served with sautéed new potatoes & seasonal greens (gf)		
Chestnut mushroom puy lentil & thyme wellington served with new potatoes & season greens (ve)		

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8oz Fillet steak served on a sizzling hot rock with fries & salad (gf) (£12 surcharge)		
Slow roasted Pork belly served with mashed potato, braised red cabbage & seasonal greens (gf)		

DESSERTS		
Cointreau crème brûlée (gf)		
Christmas pudding with brandy sauce		
Chocolate brownie with vanilla ice cream		
Vegan chocolate brownie served with raspberry sorbet (ve)		
Porters cheese board – Selection of English cheese served with crackers & chutney (£7 surcharge)		

TO FINISH		
A shot of Porters Christmas tippie served with mince pies		

Please note, a £10 per person deposit is required.