

King prawn bloody mary cocktail served with granary bread (gf)
Chicken liver parfait, red onion marmalade and toasted sourdough
Baked camembert, cranberry sauce and crudities (gf option) toasted sourdough
Celeriac, hazlenut and truffle soup(vg)

MAINS

Roast Turkey

pigs in blankets, roasted potatoes, maple roasted carrots & parsnips, braised red cabbage, stuffing balls, sprouts & gravy

Mushroom wellington

potatoes, maple roasted carrots & parsnips, braised red cabbage, stuffing balls, sprouts & gravy (vg)

Pan Fried Sea Bass Fillets

romesco, coriander & basil oil, sautéed new potatoes, tenderstem broccoli & roasted carrots(gf)

Porters Christmas Burger

Sussex beef, pigs in blankets, brie & cranberry, brioche bun, fries & red cabbage slaw (gf)
Slow roasted Pork Belly

braised red cabbage, chump sprout mash potato, seasonal vegetables, plum and cranberry red wine reduction (gf)

Roasted Butternut Squash

buckwheat, quinoa, cranberries, chickpeas, pumpkin seeds, pomegranate, crumbled vegan feta harissa sauce & coriander dressing (vg)

Surf n Turf

thinly beaten minute steak and king prawn skewer served with fries and salad (gf)

DESSERTS



Black forest cheesecake & raspberry sorbet (gf)(V)Chocolate orange mousse (gf)



Sussex cheese & crackers

choose one cheese- Brighton Blue-Sussex Charmer-Sussex Brie



£10 non refundable deposit is required per person to secure your booking .Available from 28 November to the 23rd December pre order only. Please note we are unable to split bills. A discretionary 10% service charge will be added to tables of 6 or more