

# Christmas Day Dining

BUBBLES ON ARRIVAL

## SNACKS FOR THE TABLE

SOURDOUGH BREAD & CULTURED  
CHICKEN FAT BUTTER

BBQ OX CHEEK DOUGHNUTS &  
HORSERADISH SNOW

PUMPKIN, RICOTTA & PISTACHIO  
TARTE FINE **V/VG**

## STARTERS

CARPACCIO OF WILD VENISON, PARSNIP, HAZELNUT,  
SPROUT & TRUFFLE MAYONNAISE

POACHED LOBSTER & CRAB COCKTAIL, PICKLED CUCUMBER,  
BROWN BREAD & BLOODY MARY MAYONNAISE

CHARRED WINTER VEGETABLE SALAD,  
HAZELNUT, HERBS & SMOKED EWE'S CURED **V/VG**

## MAINS

BRINED & SMOKED TURKEY BREAST, CONFIT LEG  
FARCE, PIGS IN BLANKETS & TURKEY GRAVY

50 DAY AGED STOKES MARSH FARM BEEF RUMP,  
TRUFFLE & BEEF SHIN STEW  
(£5 SUPPLEMENT)

BUTTER POACHED HALIBUT, PARSNIP, COCKLES  
& BROWN SHRIMP BURNT BUTTER

WELLINGTON OF SALT BAKED BEETROOT,  
SPINACH & CASHEW NUT CHEESE **V/VG**

*SERVED WITH CHARRED SPROUTS, TREACLE CURED CARROTS,  
ROAST POTATOES & BRAISED CABBAGE FOR THE TABLE*

## DESSERTS

CHRISTMAS PUDDING, BRANDY SNAP, BRANDY CUSTARD  
& TONKA BEAN ICE CREAM

BITTER CHOCOLATE & SALTED CARAMEL MOUSSE,  
COCONUT YOGHURT SORBET & PISTACHIO **V/VG**

MINCE PIE, YOUNG BUCK BLUE CHEESE,  
POACHED PEAR & PICKLED WALNUT **V**

## TO TAKE AWAY

A SELECTION OF ARTISAN TRUFFLES & SWEETS

**£145 PER GUEST**

**Midday & 3.30pm Sittings Only**

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES WHEN PLACING YOUR BOOKING. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS.

CARD DETAILS WILL BE REQUIRED THROUGH OUR BOOKING SYSTEM (DISHCULT) AND A CHARGE OF £20 PER HEAD FOR XMAS PARTY WILL BE TAKEN IN THE EVENT OF A 'NO SHOW' (FREE CANCELLATION UP TO 48 HOURS PRIOR TO BOOKING). MENU CHOICES WILL BE COLLECTED VIA EMAIL OR VIA A BOOKING FORM NEARER THE TIME OF YOUR BOOKING.

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