

Christmas

CELEBRATION MENU

2 courses £28

3 courses £35

Available 1st December
until 26th December
excluding Sundays
Christmas Eve &
Christmas Day

STARTERS

Pâté en croûte

Cola-braised ham hock, pork shoulder & capers enrobed in hot-water crust pastry with piccalilli

Prawn Cocktail

Tequila laced marie-rose sauce, with freshwater prawns & salad, topped with a shell-on prawn & focaccia toasts

Parsnip Soup V VGO

Winter-spiced, honey roasted parsnips, crème-fraîche, chives & parsnip crisps with focaccia toasts

MAIN COURSES

"All the trimmings" includes rosemary roast potatoes, marmalade braised red cabbage, honeyed parsnip, honey & fennel carrot, bacon sprouts, swede purée, winter greens, Yorkshire pudding & rich cranberry gravy

Ballotine of Turkey

Turkey crown, filled with apricot, cranberry & apple stuffing, rolled & encased in bacon, served with all the trimmings

Sirloin of Beef

Mustard & red wine glazed sirloin, roasted & served pink with all the trimmings

Cod Parcel

Cod, herby mousseline, wrapped in pancetta, with pomme puree, bacon sprouts & prawn bisque

Squash & Feta Wellington V VGO

Flakey pastry filled with roasted squash, feta, spinach & caramelised onions, served with all the trimmings

DESSERTS

Millionaire's Brownie V

Rich chocolate brownie, salted caramel sauce, ice cream & glistening fudge pieces

Christmas Pudding V VGO

A large slice of a Christmas classic, with brandy custard & ice cream

Winter Pavlova V

Hand-made meringue, winter fruit, berries & Chantilly cream

Sussex Cheeseboard V £5 Supplement

A selection of Brighton & Sussex's finest cheeses, crackers, chutney & pickles

Pre-order
only £10 deposit
per person

Book by 1st November
& everyone receives a
complimentary glass
of bubbly

To book please call 01273 502396
or email info@clevelandarmsbrighton.co.uk

V: Vegetarian VG: Vegan VGO: Vegan Option Available