



Christmas Dinner Menu

24 November 1/8/15 December 2021



Starter

Festive Game Terrine of Venison, Rabbit and Duck, with Brandy-Soaked Apricots, Pistachio Nuts and Sage, served with House Chutney and Warm Brioche Bun.

Soup

Lobster Bisque, Crème Fraiche and Chives

Fish Course

Baked Fillet of Salmon 'en croute' with Ginger and Raisins, Dill Butter Sauce

Main Course

Roast Norfolk Turkey and Honey Glazed Gammon, Pig in a Blanket, Cranberry Stuffing and Bread Sauce – Goose Fat Roasted Potatoes, Sprouts and Orange Glazed Carrots

Braised Red Cabbage with Pear and Cranberries served on the side.

Dessert

Deconstructed Black Forest Gateaux

Petit fours & Filter Coffee



£30.00 ph



Please inform us of any dietary requirements at time of booking.
The restaurant closes at 9:15pm and all tables must be vacated by this time.

74 South - South Downs Campus cannot guarantee that any of our dishes are free from allergens and ask guests with severe allergies to advise a member of staff.