



Christmas Lunch Menu

23 November to 16 December 2021



Starter

Smoked duck salad, deep fried brie with redcurrant jelly and prawn and crayfish cocktail
Deep Fried Brie with red currant jelly, Cauliflower Arancini with sun dried tomato chutney on dressed leaves

Soup

Lightly spiced roasted butternut squash

Main Course

Roasted Norfolk Turkey with chestnut stuffing, cranberry and bread sauce
served with gravy, traditional vegetables and roasted potatoes.

Delice of plaice stuffed with fish mousse. White wine reduction with fine herbs served with vegetables.

Nut Roast, cranberry and bread sauce served with vegetarian gravy, traditional vegetables and roasted potatoes

Dessert

Christmas pudding brandy sauce
Choc and orange truffle tort with a thyme tuille.

Freshly brewed filter coffee with mince pie .



£23.50 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.