

## Fork Buffet £27.50

## On Arrival

Josper Scorched marinated Mackerel fillet on Croute Celeriac Remoulade, Spiced Pear Jam

Pigs in Blanket Sausage Rolls, Mustard Mayo

Brie, Rosemary & Cranberry Wontons (v)

Beetroot & Cauliflower Fritters, Truffle Oil Vegan Aioli (vg)

## Main Event

Free Range Turkey Ballotine stuffed with Cured Bacon, Pork, Sage & Leeks. Rich Ale & Red wine Gravy Roasted Root Vegetables, Duck Fat Potatoes

Cured & Pan Roasted Fillet of Salmon, Moilee Sauce Coconut & Lemongrass Potato Mash

Butternut Squash & Jerusalem Artichoke Orzo Risotto Crispy Miso Mustard Brussel Sprouts (vg)

Goats Cheese, Red Onion & Spinach Tart (v)
Mixed House Salad

Flint Owl Bakery Organic Breads

## To Finish

Lemon & Raspberry Trifle, Tuille Curls (vg)

Pear Tart Tatin, Pear Vodka Sorbet, Clotted Cream

Sussex Cheese Board, Brighton Blue, Sussex Charmer, Sussex Brie Croutes, Chutney, Celery & Grapes

Mince Pies & Brandy Butter or Homemade Rum & Almond Truffles
Supplement £4

