

festive party menu

2 course £25.00

3 course £32.00

Includes crackers and TPT mini mince pies

STARTER

Parsnip & Pear Velouté

Toasted Hazelnuts, Natural Yoghurt

Sussex Game Terrine

Beetroot & Bramley Chutney

Citrus Cured Sea Trout

Pickled Cucumber, Horseradish Cream, Samphire

Roasted Brussel Sprouts

Sheep Rustler, Crisp Prosciutto, Pumpkin Seed Granola, Lemon Dressing

MAIN COURSE

Red Wine Braised Ox Cheek

Potato Purée, Red Cabbage, Shallot Chapleur

Pan Roasted Cornish Hake

Crab Bisque Sauce, Fricassee of Fennel & Charlotte Potatoes

Roasted Hispi Cabbage

Carrot Purée, Puy Lentils, Capers, Bloomed Sultanas, Sweet Potato

Traditional Roast Turkey

Roast Potatoes, Seasonal Vegetables, Stuffing, Cranberry Sauce, Jus

DESSERT

Warm Treacle Tart

Lemon Thyme & Passionfruit Curd Ripple Ice Cream

Orange & Mascarpone Cheesecake

Orange, Grand Marnier, Honeycomb

Chocolate & Hazelnut Delice

Toffee Milk Sorbet

Christmas Pudding

Brandy Butter, Dark Rum Sauce

Selection of British Cheese

TPT Chutney, Water Crackers (£3.00 supplement)

Terms & Conditions

Available upon request for lunch or dinner from Dec 4th – Dec 22nd

Please enquire about exclusive use directly

A £10pp deposit upon confirmation is required

We require 5 days notice for cancellations; a full refund will be given within this time frame

Call 01903 88347 or email eat@theparsonstable.co.uk to book your celebration

the
parsons
table

Please inform us of any dietary requirements or allergies upon booking so we can better facilitate your needs.