

Sunday Lunch December

DRAKES

Swede and cardamom soup with a nutmeg and orange foam

Game terrine with homemade piccalilli and sloe gin jelly

Beetroot and vodka poached sea trout with pickled cucumber and dill hollandaise

Roast sirloin of beef, served with duck fat roast potatoes, seasonal vegetables and a red wine jus

Glazed Gressingham duck breast with mulled wine poached pears and spring onion pomme puree

Pan fried cod loin with saffron risotto, Sussex chorizo, mussels, prawns and a chervil veloute puree

Nut roast pithivier with butternut squash puree and cranberry sauce

Traditional Christmas pudding with Brandy sauce

Selection of British and European cheeses with homemade chutney, fruit breads and black grapes

Banana toffee brulee with vanilla raisin ice cream

2 courses £20

3 courses £25

A discretionary service charge of 12.5% will be added to the bill

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