

CHRISTMAS AT THE FLINT BARNS, 2018

*Glass of Sparkling Wine or Mulled Wine*

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STARTER

Stilton and Broccoli Soup with Salted Sugared Walnuts

Beetroot and Seven Sisters Gin Cured Sea Trout

Crispy Coated Goats Cheese with Chilli Jam

Smoked Duck Breast with an Apple & Celeriac Salad and Spiced Pear Chutney

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MAIN

Roast Sussex Turkey Breast with all the Trimmings

Roasted Breast of Local Pheasant Stuffed with Pork & Cherries with a Bacon, Shallot and Mushroom Sauce

Slow Braised Shin of Beef with Horseradish Dumplings

Pan Fried Bass Fillet with Crushed New Potatoes, Spinach & Watercress Sauce

Ultimate Nut Roast with Wild Mushroom Sauce

All Served with Roast Potatoes and Seasonal Vegetables

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DESSERT
Traditional Christmas Pudding served with Brandy Butter and Cream

Black Forrest Roulade

Clementine Panacotta with Caramel Sauce

Cheese Board with Artisan Crackers and Chutney

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*Tea and Coffee with Mince Pies and Handmade Chocolates*

**3 COURSES £49.50**