



Take the stress out of Christmas dinner with dilsk's festive feast at home box. With simple to follow instructions, and all presented in biodegradable packaging, this is all you need to create an exquisite Christmas day feast that is sure to impress.

£55pp

Chalk Stream Trout

Hay Baked Beetroot, Smoked Butter Sauce, Horseradish

Sussex Turkey

Bacon & Apricot Stuffing

Confit Leg

Potato Terrine, Kalettes, Chestnut, Truffle

Root Vegetable Eccles Cake

Pevensy Blue cheese

Clementine Trifle

Mulled Sussex Mead, Cranberry

Add our signature seaweed chocolates for £2.50 each or a box of 10 for £20

Wine list

Sussex fizz

Artelium Blanc de Noir, 2017. A perfect fizz for celebrating, rich and complex with great fruit and small persistent bubbles. £50

Roebuck Estate Rose de Noir, 2017. A delicately pink Sussex sparkling that delivers a well balanced palate and unrivalled elegance. £50

White

Pratsch Gruner Veltliner Reserve, Austria, 2022. A Gruner like no other, this is complex and rich with tropical fruits, so can stand up to the main event. Yet it's high minerality allows it to work well with lighter dishes, like the trout just as well. £40

Sebelli-Frisch White Zinfandel, California, 2022. An incredible old vine Zinfandel, full of apricot and aromatic spices, but balanced with refreshing acidity. £35

Panoramico Old Vine 'Tierroya', Viura, Rioja, 2016. Straw like in colour, with a powerful oaky nose, this wine is silky and rich with stone fruits, vanilla and spice, a perfect white for the main course. £45

Red

Sebelli-Frisch The Mission, California, 2019. The Mission grape is akin to a light Pinot Noir, full of cranberries, raspberries, spice and slight tannins, it is also great chilled slightly. Perfect as a lighter red option. £35

Chamans La Piboule, Minervois, France, 2021. A perfect winter red, with bags of fruit, think red cherries and a touch of earthy spice. Perfect for finishing next to the fire. £35

Papale Oro, Primitivo, Puglia, Italy, 2019. If it is a big, bold, chocolate box of a wine you are looking for then this is the one for you. Bursting with rich, dark fruits, smooth tannins, all balanced with a warming spice this is the Christmas candle of wines. £40

Dessert

Capitelli IGT, Aseni, Veneto, Italy, 2020. Beautifully amber in colour and sweet with apricots and zesty orange, this is the perfect match for the clementine trifle. £40

Recioto della Valpolicella, Vento, Italy, 2020. A dessert red, like eating chocolate and dried cherries, indulgent and decadent. £35

