

CHRISTMAS FEASTING
16 NOV TO 30 DEC

Nessa

£75 PER PERSON
SERVED TO SHARE



FOR THE TABLE

CHESTNUT & WILD
MUSHROOM QUICHE

ROLLED OAT SODA BREAD
cultured butter & pine powder

CHEESE & ONION CROQUETTES
grape mustard mayo

TO START

WILD BOAR RILLETTE
queens jelly, brioche bun

PICKLED BEETROOT
Cox apple, Beenleigh Blue & bitter leaves salad

THE LAKE SUSSEX GIN & ORANGE
MARINATED SCOTTISH SALMON
dill crème fraîche

THE MAIN EVENT

SUFFOLK TURKEY PARCELS
cured ham, glazed parsnips, honey carrots & gravy

ROASTED KABOCHA SQUASH
kimchi cauliflower leaves & carrot – parsley crumbs

SIDES

BEEF FAT DRIPPING ROASTED POTATO

CHESTNUT ROASTED BRUSSELS SPROUTS

DESSERT

MINCE PIE & MULLED WINE PLUMS
CRÈME BRÛLÉE

ADD-ONS PER PERSON

STILTON CREAM & CRANBERRY SOLDIERS
£4

MINI CHRISTMAS PUDDINGS, SCOTCH CREAM
£5

PIGS IN BLANKETS
£5

All prices include VAT. A discretionary 13.5% service charge will be added to your bill.
Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs.
However, items may be exposed to traces of allergens during preparation. (v) Vegetarian (pb) Plant-based