The Black Duck Warbleton *Festive Menu*

Pan Fried Scallops

Garlic Croute | Parma Ham | Hollandaise 8.00

Venison Scotch Egg

Cashew Nut Butter | Dressed Leaves 8.00

Wild Mushroom & Truffle Soup

Fresh Bread 6.25

Smoked Salmon Mousse

Cucumber & Chive Salsa | Salad Garnish | Toast 8.00

Ham Hock Welsh Rarebit

Piccalilli Puree | Pea Shoot Salad 8.00

Goats Cheese & Caramelised Onion Spring Roll

Salad Garnish | Cranberry Dip 7.50

Mains

Butter Roasted English Turkey

With All the Festive Trimmings 13.50

Beef Wellington

Olive Oil Mash | Tenderstem Broccoli Rich Red Wine Jus 18.00

Herb Crusted Rack of Lamb

Dauphinoise Potatoes | Wild Mushroom & Spinach | Red Currant Jus 15.50

Salmon En Croute

Fondant Potato | Buttered Greens Dill Veloute 14.50

Luxury Festive Fish Pie

Scottish Salmon | King Prawns | Cod Green Beans 14.50

Mixed Nut Roast

Traditional Festive Trimmings (Vegetarian/Vegan) 13.00

Desserts _____

Traditional Christmas Pudding Brandy Custard

Chocolate & Dulche De Leche Torte
Honeycomb Ice Cream

Banoffee Pie

Famously Created in East Sussex

Ginger Creme Brûlée Biscotti

Panettone Bread & Butter Pudding

Custard, Cream or Ice Cream

Festive Cheeseboard

Quince | Crackers 8.50 pp

Booking Essential - Parties of 8 or More £10 per head Deposit Required Please Allergy Issues Sympathetically & Professionally Addressed Telephone: 01435 830636