

ROYAL PAVILION & GARDEN

2023 Christmas Banquet Menu

Prosecco on arrival

Canapés

Smoked Duck, marmalade sriracha, toasted sesame
Arbroath haddock smoky croquets with pea whip
Hastings crab croustade with lemon and black pepper
Quails egg, sour dough toast, chive seeds, Boursin
Warm onion bhajis, toasted coconut mango chutney

Half a bottle of wine per person, red or white

First Course – choose from

Beetroot Cured Smoked Salmon Gravlax
Fennel, dill, and pickled apple slaw, sorrel leaves
OR
Coronation Chicken Timbale
Mango and kalonji gel, poppadum shard, coriander
OR
Wild mushroom and Hazelnut Pate with Wild Thyme
Sour dough toast, pickle berry relish

Main Course – choose from

Slow Roast Leg of Southdown Lamb with Rosehip and Mint Jelly
Rosemary and garlic dauphinois, pea puree, fine beans, lamb jus
OR
Wild Seabass with Samphire Chervil Beurre Blanc
Fondant potato, crushed peas with scallion, tenderstem broccoli
OR
Stilton, Sweet Potato, Chestnut, and Beetroot Mille Feuille
Date balsamic, roast potato cake, broccoli

Desert – choose from

Trio of Miniature Festive Puddings:
Mulled Poached William Pear with crème fraîche with cinnamon
Gingerbread Brownie with salt caramel, clotted cream, and gold leaf
Bitter Lemon Cheesecake with stem ginger crumb, cranberry dust
OR
Cheese and Biscuits:
Trio of local cheeses, artisan crackers, grapes

Coffee & Mince Pies

N.B. Menu choices to be collected in October, you do not need to select dining options at the time of booking.