



The Cowdray Arms Christmas Day Menu

Glass of Bucks Fizz or Orange

Selection of Warm Bread & Olive Board



Smoked Salmon

Shave Fennel and Orange Salad

Duck Liver Pâté

Toasted Bloomer and Pear Chutney

Cream of Parsnip Soup

Served with Artisan Bread

Quinoa and Avocado Salad

With Pomegranate and Mixed in a Honey and Mustard Dressing



Grange Farm Turkey With all the Trimmings

Roast Potatoes, Honey Glazed Parsnips, Pigs in Blankets, Brussel Sprouts, Red Cabbage, Carrots and Stuffing.

Finished off with Roasted Chestnuts, Bread Sauce, Cranberry Sauce and Gravy

Grange Farm Sirloin Beef

Roast Potatoes, Honey Glazed Parsnips, Brussel Sprouts, Carrots, Red Cabbage, Stuffing and Gravy

Mediterranean Roasted Vegetable and Goats Cheese Tart

Seasonal Vegetables

Pan Fried Fillet of Sea Bass

On a Bed of Crushed New Potatoes, Muscle Meat, Seasonal Vegetables and Fish Velouté



Traditional Christmas Pudding

Brandy Sauce

Vanilla Panna Cotta

Champagne Poached Strawberries

Chocolate and Orange Fondant

Vanilla Ice cream

Sussex Cheese Board

Golden Cross, Olde Sussex, Brighton Blue

Brie, Grapes and Cheese Crackers.



Tea & Coffee Served with Mince Pies

Head Chef – Ferney Riano

Manager – Nickie de Havas