



The Cowdray Arms Christmas Day Menu

Glass of Bucks Fizz or Orange Juice
Selection of Warm Breads & Olive Board



Crown of Avocado Prawn & Crayfish Cocktail

Marie Rose Sauce & Hot Smoked Paprika

Duck Liver Pâté

Toasted Bloomer and Pear Chutney

Cream of Parsnip Soup (V)

Served with Artisan Bread

Cranberry & Lentil Bites (V, VG)

Mixed Leaf Salad



Grange Farm Turkey With all the Trimmings

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

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

Grange Farm Beef

Roast Potatoes, Honey Glazed Parsnips, Carrots, Red Cabbage, Yorkshire Pudding, Stuffing and Gravy

Vegetarian Wellington (VG)

Seasonal Vegetables

Poached Salmon Fillet

On a Bed of Crushed New Potatoes, Seasonal Vegetables and Champagne Velouté



Traditional Christmas Pudding

Brandy Sauce

Vegan & Alcohol-free

Christmas Pudding

Vanilla Panna Cotta

Champagne Poached Strawberries

Chocolate Bombe

*Melting Chocolate Bombe with
Vanilla Ice Cream*

Sussex Cheese Board

*Our selection of Cheeses from Sussex County.
Served with Grapes, Chutney & Biscuits*



Tea & Coffee Served with Mince Pies (V, VG)

Adults £75.00

Children £30.00

