



Festive Menu

NIBBLES & SHARERS

Freshly baked bread 5 / Sweet Sicilian olives 5.25 (gf)
Garlic & rosemary flatbread (vg, gfa) 7.95 / Mozzarella, brie & spiced cranberry flatbread 8.95 (gfa)
Pigs in blankets, triple mustard mayo 7 / Crispy brie, cranberry sauce (v) 6.95
Potted shrimp, pickled cucumber & sourdough 7.5 / Glazed pork belly bites, apple & celeriac slaw (gf) 7.25

STARTERS

Maple & cinnamon pumpkin soup, pumpkin seeds, crusty bread (vg, gfa)
Rye Bay King scallops, heritage cauliflower, 'nduja crumbs £4 supp.
Crispy pig cheeks, apple & celeriac slaw, truffle mayonnaise
Baked camembert, truffled honey, spiced apple chutney, ciabatta bread
Hot smoked salmon salad, avocado, dill, Dijon mustard dressing (gf)
Chicken liver parfait, spiced plum, port chutney, sourdough
Poached pear & Kingcott blue salad, walnut, red chicory (v, gf)

MAINS

Traditional roast English turkey, stuffing, pigs in blankets, duck fat roasted potatoes, vegetables, gravy
(GF without pigs in blankets & stuffing)
Sevenoaks venison steak, dauphinoise potato, cavolo nero, juniper, redcurrant jus (gf) £5 supp
Wild mushroom, tarragon, black truffle pappardelle, parmesan & radish salad (v)
Sussex White pork belly, wholegrain mustard mash, braised red cabbage, glazed apple, cider jus (gf)
The Nutcracker's roast, polenta, chestnut, sage & dried cranberry, roast potato, seasonal vegetables, gravy (gf, vg)
Rye Bay cod fillet, pumpkin ravioli, tenderstem broccoli, prawn butter sauce

PUDDINGS

Chocolate & caramel brownie, clotted cream & blackcurrant ice cream
Festive trifle, mince pie, kirsch cherry, Chantilly cream, soft serve ice cream
Cranberry, orange bread & butter pudding, vanilla custard
Spiced sticky toffee pudding, caramel sauce, banana rumble ice cream (vga)
Traditional Christmas pudding, redcurrant, brandy sauce (vga)
The Three Kings of cheeses - Ashmore cheddar, Kingcott blue, Bowyer's brie, quince, biscuits £3 supp

SIDES

Pigs in blankets, maple & wholegrain mustard glaze 5.5 / Brussels sprouts, chestnuts, crispy bacon butter 4.25
Duck-fat roast potatoes, gravy 4.5 / Maple-roasted carrots & parsnips with toasted seeds (vg, gf) 4
Truffled cauliflower cheese, sage crumb (v) 5.25

VG - Vegan // V - Vegetarian // GF - Gluten friendly // GFA - Gluten Free available // VGA - Vegan available
*Game dishes may contain lead shot

DESPITE OUR BEST EFFORTS, DUE TO THE NATURE OF OF OUR KITCHENS, WE ARE UNABLE TO GUARANTEE THAT OUR DISHES ARE FREE FROM ANY ALLERGEN

EARLY BIRD

13th Nov – 3rd Dec 2026

2 Course **£29**
3 Course **£34**

FESTIVE

4th December 2026 – 3rd January 2027

LUNCH	Festive Dinner
2 Course £30	3 Course £44
3 Course £37	

A deposit of £20 per adult and £10 per child is required to secure your booking. Please note that deposits are non-refundable. A 12.5% discretionary service charge will be added to your bill. Dietary requirements must be requested at the time of pre-order. Child pricing for ages 6-11 years. Adults 12 and over.
For full T & C's please visit elitepubs.com/christmas.