



**Denbies**  
Gallery Restaurant  
**Christmas 2014**

**To Start**

Duo of Soups: Lightly Spiced Parsnip / Butternut Squash (v)	£5.50
'The Weald Smokery' winter Meat Platter with Homemade Piccalilli (Smoked Venison, Smoked Duck and Smoked Chicken)	£7.50
Denbies Vodka and Beetroot Cured Salmon, Beets, Radish, Shaved Fennel and Horseradish Cream	£7.75
Goats Cheese Mousse, Marinated Artichoke, Sunblush Tomato, and Radish Salad (v)	£6.50

**Main Courses**

Turkey Breast Paupiette Stuffed with Chestnuts and Leeks, Served with Sauté Potatoes, Chantenay Carrots and Brussel Sprouts with Cranberry sauce	£16.75
Dorset Lamb Shoulder Stuffed with Winter Spices, Daulphinoise Potato, Green Beans and Blackberry jus	£19.95
Salmon and Prawn Filo, Parmentier Potato, Pimento and Peas with a Chowder Sauce	£17.95
Smoked Applewood Cheddar, Thyme and Red Onion Arancini Served with Florets of Festive Spiced Cauliflower and Broccoli (v)	£15.25

**Desserts**

Deconstructed Raspberry Cheesecake with Black Cherry Compote and White Chocolate Ripple Ice Cream from 'Caroline's Dairy West Sussex'	£6.50
Homemade Pistachio Cake, Raspberry Jelly and Raspberry Sorbet	£6.50
Mulled Wine Poached Fruits and Ginger Cake with Cinnamon ice Cream from Caroline's Dairy West Sussex	£6.50
Sussex Cheese Plate with Denbies Gooseberry and Coriander Chutney <i>Sister Sarah, Sussex Charmer and Norbury Blue</i>	£8.50

We cannot guarantee that our dishes are free from traces of nuts, seeds or other food allergens. Please speak to your waiter regarding any specific dietary requirements.

All prices include VAT at current rate; all items are subject to availability.