



THE ALFRISTON  
SOUTH DOWNS



## Boxing Day Lunch

### Starters

Sweet Potato & Kafir Lime Leaf Soup 

Loch Duart Smoked Salmon, Rye Bread, Pickled Shallots, Caperberries (F,G,SD,M,Mu)

Crispy Confit Duck & Burnt Orange Salad, Lamb's Lettuce, Toasted Sesame Seeds (Mu,Se,SD)

### Mains

Rare Roasted Grass-Fed Beef, Creamed Horseradish (E,M,SD,G)

Rare Breed Roast Pork Belly, Crackling Skin, Apple Sauce (E,M,SD,G)

*All Roasts Served With Yorkshire Pudding, Thyme & Garlic Roasties, Root Veg, Red Cabbage,  
Proper Gravy*


Pan Fried Seabream, Winter Vegetable Cassoulet, Parsnip Crisps, Curry Oil [F,C,Mu,SD]

Mushroom, Chestnut & Thyme Pithivier, Squash Puree, Kale, Madeira Caramel [G,SD] 

### Pudding

Sticky Toffee Pudding, Butterscotch Sauce, Vegan Vanilla Ice Cream [So,SD,N] 


Madagascan Vanilla Cheesecake, Hedgerow Compote, Blackcurrant Sorbet [G,E,M]

A Selection Of Ice Cream & Sorbet: Vanilla, Salted Caramel, Raspberry Ripple, Clotted Cream [M,E]  
Lemon, Cassis, Blood Orange, Strawberry [SD] 

Signet Christmas Pudding, Brandy Cream [G,E,M,N,SD]

£75 Per Person



A discretionary 12.5% service charge will be added to your bill. Some dishes may contain allergens. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.  **an** ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-

Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

