THE JOCKEY CLUB

To start

Roasted parsnip and pear soup, shallot crumble parsley oil and crispy sage (VE)

Beetroot cured chalk stream trout with crème fraîche, picked cucumber and compressed apple

Smoked duck breast with mulled cherry, beetroot glaze and creamy goat's cheese finished with a baby cress and orange infused oil

Main

Roasted celeriac steak with truffle purée, wild mushrooms, Winter greens and a red wine jus (VE)

Smoked haddock fillet sat on a curried rice cake with poached egg finished with golden raisins, crispy curry leaves and a chive velouté

Larchford Farm butter and herb roasted turkey with a garlic and thyme fondant, heritage carrot, baby parsnip, buttered sprouts, pigs in blanket and toad in the hole finished with Ruby Port and cranberry jus

English Cotswold Farm rump of lamb with caramelized baby parsnips, roasted heritage carrot, sautéed festive greens and charred shallot petals finished with a rosemary and red currant jus

Dessert

White chocolate and cranberry cheesecake, ginger crumb and a brandy gel (VE)

Rich chocolate and orange delice served with golden leaf cocoa soil and candied orange zest (VE)

Sussex charmer, Brighton Blue, Sussex Camembert, Rosery Ashserved with Peter's Yard crackers, grapes, fruit chutney and celery

Freshly brewed coffee & mince pies

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like any more information on allergens in the food or drink please ask a member of catering staff