











To Start

Curried Carrot & Parsnip Soup Served with a Hastings Signature Wheaten Scone

Prawn Cocktail With a lightly, spicy, creamy Marie Rose Sauce, served on an Avocado & Clements' Egg Salad with Baby Greens

Wild Mushroom Bruschetta

Crusty Sourdough slices topped with Buttery Fried Mushrooms, Homemade Pesto & Crumbled Feta Cheese

Main Course

Lisdergan Turkey Roulade Sautéed Brussel Sprouts & Smoked Bacon, Creamy Champ, Honey Glazed Carrots, Duck Fat Roasties & Mulled Wine Spiced Cranberry Sauce & Festive Jus

Wild Mushroom & Chestnut Pithivier Celeriac Remoulade & crispy Kale, Beetroot & an Onion Jus

Pan Fried Gressingham Duck Breast Served with Fondant Potato, Sautéed Greens and an Orange & Cranberry Jus

Desserts

Warm Christmas Pudding Brandied Crème Brûlée

Gingerbread Crème Brulee Served with a Homemade Gingerbread Biscuit

2 course £35 per person 3 course £45 per person Includes Tea & Coffee







Diners with a food allergy or any special dietary requirements are recommended to consult their server before ordering. We offer Gluten Sensitive options but do not operate in a fully Gluten Free Kitchen.

