



HEATHES MODERN DINING

Christmas day menu

Amouse bouche

- ✿ Cauliflower Soup with Truffle Oil

Starters

- ✿ King Prawn, pan-fried in chili, garlic and tomato
 - ✿ Mixed meze, hot & cold for 2
- ✿ Baked brie, served with onion chutney

Sorbet

- ✿ Citrus fruits sorbet

Mains

- ✿ Traditional roast Turkey with all the trimmings
 - ✿ Roast lamb with all the trimmings
 - ✿ Vegetarian Moussaka, salad, tomato sauce
- ✿ Grilled sea bass, lobster bisque, mixed shellfish served with crushed potato and seaweed. (gf)
- ✿ Tortellini pasta filled with spinach and ricotta served with creamy tomato sauce

Dessert

- ✿ Traditional Christmas pudding, brandy cream
- ✿ Fruits of the forest pavlova, Chantilly cream
- ✿ White chocolate cheesecake, raspberry medley
- ✿ Sussex cheeses, crackers, chutney and fruit

Mince pies and coffee

£95 per person plus 15% service charge.

A per person deposit will be required for each booking

Bookings can be made at heathes.co.uk