



THE WOOLPACK

Farmhouse Pub, Kitchen and Garden

Christmas Day Menu 2017

Prosecco and Canapés upon arrival



Warm Bread Basket



Duck Pate

With cranberry chutney & garlic toast

(v) Sussex Cheddar & Ale Rarebit

Topped with wild mushrooms

(v) Prawn & Smoked Salmon Cocktail

With a Marie Rose dressing

(v GF) Chestnut & Butternut Squash Soup

Served with toasted croutons

Venison Carpaccio with Capers

And juniper toast



Roast British Turkey with apricot & sage Stuffing

Roast British Sirloin of Beef

Hazelnut, Squash & Cranberry Wellington

Served with vegetable gravy

Pheasant Breast

Stuffed with cranberries, chestnuts & wrapped in Bacon

Honey Roast Salmon Fillet

All served with roast potatoes, honey roast parsnips,
seasonal trimmings, vegetables dishes to share and gravy boats

Merry Christmas



Traditional Christmas Pudding

Served with Brandy sauce

Chocolate Lava Cake

Served with double cream and fresh raspberries

Sherry Trifle

Served with Brandy snap biscuits

Mince Pie & Orange Cheesecake

Served with vanilla ice cream

Cheeseboard

Selection of cheeses from High Weald Dairy

Served with crackers, homemade onion chutney, sliced apple & grapes



Filter Coffee or Tea, Mini Mince Pies & Chocolates

Fruit tea available

£65 per person

Children under 11 - £30 per person

£30 non-refundable deposit, per person.

Bookings must be confirmed as soon as possible
to secure your place.

Doors open at 11.30 for dinners, last sitting 1pm.

Last orders 2.50pm, the pub will close at 3pm

Please speak to Dee if you have any dietary requirements or would
like to discuss other options.

