

Christmas Menu 2011

Starter

Roasted butternut squash soup
drizzled chilli oil and Westbourne granary bread

Duck liver and brandy pate
with plum and ginger chutney

Gravadlax and crayfish tails
on mixed leaf salad with mustard and dill dressing

Deep fried Sussex brie in fresh breadcrumbs
with caramelised pear chutney

Mains

Roast rib of Hampshire beef
with Yorkshire pudding

Traditional roast turkey
served with chipolatas wrapped in bacon with a chestnut
and apricot stuffing

Honey and mustard glazed loin of bacon
on parsnip mash with redcurrant jus

Breast of duck
with a cranberry and orange sauce and sauté potatoes

Halibut steak
with oyster mushroom, white wine and cream sauce

Forest mushroom and spinach risotto
topped with roasted cherry tomatoes, parmesan and drizzled truffle oil

Desserts

Christmas pudding
with choice of brandy butter, double
cream or custard

Cranberry and walnut rich chocolate brownie
served warm with ice cream and chocolate sauce

Meringue nest filled with whipped cream
and red berry fruits with raspberry coulis

Sussex cheese board

Coffee & Mints

2 Courses £22.95

3 Courses £28.50

*All the staff at
The Old House at Home
would like to wish all our customers
a very happy Christmas &
prosperous New Year*