

Christmas Day
at THE PIG-in the South Downs

to start

Wiston Estate Venison & Pistachio Terrine
Cognac Prunes & Smoked Bacon

Silly Moo Cider Glazed Pork Cheeks
Stem Ginger & Pickled Green Apple

Smoked Chalk Stream Trout
Salted Lemon & Pak Choi Salad, Herb Creme Fraiche

Jerusalem Artichoke Soup
Winter Truffle & Rosemary Cheese Straw

‘Gladiator’ Parsnip & Pickled Thakeham Pear Salad
Wholegrain Mustard & Hazelnut Dressing

to follow

Bridger’s Farm Gold Turkey
All the trimmings!

Trenchmore Sussex Wagyu Sirloin
Pressed Black Garlic & Potato Dauphinois

Roast Monkfish on the Bone
Spiced Cauliflower & Mussel Cream

‘O Mile’ Mushroom & High Weald Ricotta Ravioli
Braised Butter Beans & Watercress Pesto

Confit Asterix Celeriac & Red Onion Tart
Pickled Walnut & Wild Rocket

to finish

The PIG’s Christmas Pudding
Brandy Sauce

White Chocolate & Cranberry Tart
Ginger Ice Cream

Bay & Cassis Baked Pears
Preserved Blackberries & Oat Cream

Gin & Clementine Leaf Jelly
Clementine & Kefir Lime Leaf Sorbet



Trio of Sussex Cheeses
Homemade Chutney & Biscuits

