

THE HIND'S HEAD

BRAY

FESTIVE PRIVATE DINING CHOICE MENU

III COURSE MENU

STARTER

PEA & HAM SOUP

Ham hock, Alsace bacon, mint oil
&

SCOTCH EGG

Mustard mayonnaise

or

PORK LOIN TERRINE

Juniper and Szechaun spice, pistachios, piccalilli*

or

SMOKED SALMON

Earl Grey tea-smoked, sour cream butter, soda bread

or

MUSHROOM PARFAIT

Pickled mushrooms, wild rice and butter milk loaf (v)

MAIN

BEEF A LA MODE

Ox tongue, black truffle, parsnip cannon, pickled onions and mushrooms

or

ROAST NORFOLK BLACK TURKEY

Chestnut and prune stuffing, pigs in blankets, spiced red cabbage*

or

ROAST STONE BASS

Ragout of celeriac, watercress and red wine sauce

or

GOATS CHEESE ROYALE

Cevennes onion, butternut squash velouté* (v)

or

BEEF WELLINGTON

Savora mustard, spinach pancakes

(minimum 10 guests)

48hrs notice, 20.00 supplement

or

HEREFORD PRIME GRILLED RIBEYE

Triple-cooked chips, steak sauce

15.00 supplement

DESSERT

CHOCOLATE WINE

Millionaire shortbread* (v)

or

QUAKING PUDDING

Cinnamon, nutmeg and compressed apple (v)

or

MULLED APPLE TRIFLE

Caramel braised apples, florentine, spiced custard*

or

BAKEWELL TART

Amarena cherry purée, crystalised almonds, yoghurt ice cream* (v)

or

CHEESE

Pear chutney and brown bread crackers with sour cherry and pecan bread*

8.00 supplement

FRESHLY BREWED COFFEE, TEA

Sussex pond mince pies*

55.00

For parties of 20 or less: Please select up to 3 starters, 3 mains courses and 3 desserts from the dishes listed above for your guests to pre order from. Please allow for dietary requirements within your menu selection. Alternatively you can elect to have a set menu by choosing 1 starter, 1 main course and 1 dessert for your entire party.

For parties of 21 and over: Please select 1 starter, 1 main course and 1 dessert.
Please speak to us about any dietary requirements within your party and we will work with you to accommodate these.

(v)Vegetarian *These dishes contain nuts.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team.
Dishes are subject to change. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.