

THE HIND'S HEAD

BRAY

FESTIVE PRIVATE DINING SET MENU

V COURSE MENU A TASTE OF THE HIND'S HEAD

DEVILS ON HORSEBACK
Armagnac, mango chutney
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PEA & HAM SOUP
Ham hock, Alsace bacon, mint oil
&
SCOTCH EGG
Mustard mayonnaise
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SMOKED SALMON
Earl Grey tea-smoked, sour cream butter, soda bread
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ROAST NORFOLK BLACK TURKEY
Chestnut and prune stuffing, pigs in blankets, spiced red cabbage*

or

BEEF A LA MODE
Ox tongue, black truffle, parsnip cannon, pickled onions and mushrooms

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
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YULE LOG
Seville orange and Grand Marnier ice cream, crystallised dark chocolate*

CHEESE
Pear chutney and brown bread crackers with sour cherry and pecan bread*
£8.00 supplement
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FRESHLY BREWED COFFEE, TEA
Sussex pond mince pies*
~

70.00

Please select one main course from the above set menu for the whole group.
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.