



## Starters

### Roast parsnip and braeburn apple soup

Parsnip and apple crisps (gf, can be vegan)

### Free range chicken liver and cognac paté

Redcurrant and sweet onion compote,  
sour dough toast (can be gf)

### Tofu and sweet potato Thai cakes

Shallot and chilli jam and a micro coriander,  
spring onion and radish salad (gf, vegan)

### Pan seared king prawns

Lemon, herbs and garlic butter (gf, can be df)

### Stilton panna cotta

Poached pear and walnut salad and wafer  
sour dough toast (v, can be gf)

**BOOK  
NOW!**

### CHRISTMAS PARTY NIGHT MENUS

Monday	December 19th	£54.00
Tuesday	December 20th	£54.00
Wednesday	December 21st	£54.00
Thursday	December 1st	£55.00
Thursday	December 15th and 22nd	£59.00
Fridays	December 2nd, 9th, 16th, 23rd	£59.00
Saturdays	December 3rd, 10th, 17th	£59.00

All prices are per person and include dinner, french bread and butter, coffee/tea and chocolates, disco and VAT.

A discretionary 5% service charge is added to your bill  
(capped at £95.00)

Further nights maybe available subject to interest. Should your  
preferred evening not feature above please call 01903 230451 or  
email richard@ardingtonhotel.co.uk



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## Mains

### Traditional roast turkey

Apricot and sage stuffing, pigs in blanket,  
roast potatoes, cranberry sauce (df, can be gf)

### Roast cod fillet, coconut, lychee, mild red curry sauce (sauce optional)

Basmati rice and pak choi (df, gf)

### Roasted crisp pork belly, Sussex cider and bramley apple sauce

Roast potatoes and red wine gravy (df, gf)

### Very slowly braised shin of beef in cabernet sauvignon

Fresh thyme and red onion sauce, creamy mash  
potato (gf, can be df)

### Macadamia, walnut & wild mushroom nut roast

Beetroot and horseradish chutney, gravy  
(vegan, gf)

## Desserts

### Christmas pudding

Brandy sauce (can be gf and vegan)

### White chocolate and stem ginger cheese cake

Raspberry compote and cream (gf)

### Champagne and rhubarb syllabub

Biscotti (can be gf)

### Triple chocolate liquor brownie

Clementines in Cointreau syrup, thick double  
cream (can be vegan)

### A selection of stilton, mature cheddar and brie

Apricot pickle and biscuits

Food described within this menu may contain nuts, derivative of  
nuts, gluten or other allergies. If you suffer from an allergy or food  
intolerance, please inform a member of the team.