



The Cock Inn

Christmas Menu 2020

STARTERS

HOMEMADE TOMATO & BASIL SOUP (GF, V)

served with Rustic warm Bread

HOMEMADE BREADED CAMEMBERT (V)

served with a Cranberry & Port Sauce

SMOKED MACKEREL AND PRAWN SALAD

served with Horseradish Mayo & Brown Bread

Available with a Gluten Free Option (GF)

CHICKEN & PORK LIVER TERRINE

served with Rustic Bread & Red Onion Chutney

MAINS

ROAST TURKEY BREAST

*served with Port & Cranberry stuffing, Pigs in Blankets,
Honey Glazed Parsnips, Roast Potatoes & Seasonal Vegetables
Available with a Gluten Free Option (GF)*

SALMON WITH LEMON, PARMESAN & PARSLEY CRUST

*served with Sauté Potatoes, Green Beans & Cherry Tomatoes on the vine
Available with a Gluten Free Option (GF)*

VENISON, STEAK & STILTON PIE

served with Roast Potatoes & Seasonal Vegetables

CRANBERRY HAZELNUT ROAST (GF, V)

served with Roast Potatoes, Seasonal Vegetables & Honey Glazed Parsnips

DESSERTS

CHRISTMAS PUDDING (GF)

Served with Brandy Sauce

ICED MINCEMEAT, BRANDY & WALNUT TART

served with Ice Cream or Custard

HOMEMADE STICKY TOFFEE PUDDING

Served with Ice Cream or Custard

SUSSEX CHEESE & BISCUITS (£2 SUPPLEMENT)

Served with a Chutney

ICE CREAM & SORBET AVAILABLE

1 COURSE £14 PER HEAD

2 COURSES £20 PER HEAD

3 COURSES £25 PER HEAD

FOR AN EXTRA £2 PER HEAD ADD A GLASS OF WARMED MULLED WINE ON ARRIVAL

WISHING ALL OUR CUSTOMERS A SAFE AND HAPPY CHRISTMAS

A 10% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 AND OVER.

WE TAKE CARE TO PRESERVE THE INTEGRITY OF OUR VEGETARIAN DISHES, WE MUST ADVISE HOWEVER THAT THESE PRODUCTS ARE HANDLED IN A MULTI KITCHEN ENVIRONMENT AND WE CANNOT GUARANTEE THAT OUR DISHES DO NOT CONTAIN TRACES OF NUTS OR SEEDS. THE FISH DISHES MAY CONTAIN BONES.