



# RATHFINNY

FLINT BARN  
CHRISTMAS DINNER MENU  
EVERY THURSDAY – SATURDAY  
28<sup>TH</sup> NOVEMBER – 21<sup>ST</sup> DECEMBER 2024

Treacle bread, Flint Owl sourdough, whipped South downs butter, charcoal

Selection of starters for the table:

Cured salmon, Douglas fir pine, smoked cod's roe, cucumber  
Potted rare breed pork, Earl grey prunes, Brussel sprout salad  
Crispy truffled Tunworth croquette, black garlic ketchup, shallot pickles (v)

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Choose a main course:

Plaise tranche, salsify, brown shrimp, seaweed butter sauce  
Braised beef cheek, bacon & thyme crumb, vacherin creamed mash, roasted carrot  
Lions' mane mushroom, miso, swede, rainbow chard, brown butter, chestnuts (v)

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Mince pie & pear crumble tartlet, Seven Sisters Brandy custard, gingerbread ice cream

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Salted caramel truffles

FIVE-COURSES - £55 PER PERSON  
FIVE-COURSES & A GLASS OF RATHFINNY CLASSIC CUVÉE 2019 - £65  
FIVE-COURSES & A GLASS OF RATHFINNY ROSÉ 2019 - £67.50

*Please inform us if you have food allergies or intolerances.*

*A discretionary 12.5% service charge will be added to your final bill.*