



RATHFINNY

CHRISTMAS CELEBRATION DINNERS FLINT BARNS 2019

Seven Sisters Festive Cocktail

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STARTER

Stilton and Broccoli Soup with Salted Sugared Walnuts
Beetroot and Seven Sisters Gin Cured Sea Trout
Crispy Coated Goats Cheese with Chilli Jam
Smoked Duck Breast with an Apple & Celeriac Salad and Spiced Pear Chutney

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MAIN

Roast Sussex Turkey Breast with all the Trimmings
Roasted Breast of Local Pheasant Stuffed with Pork & Cherries with a Bacon, Shallot and Mushroom Sauce
Slow Braised Shin of Beef with Horseradish Dumplings
Pan Fried Bass Fillet with Crushed New Potatoes, Spinach & Watercress Sauce
Ultimate Nut Roast with Wild Mushroom Sauce

All Served with Roast Potatoes and Seasonal Vegetables

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DESSERT

Traditional Christmas Pudding served with Brandy Butter and Cream
Black Forrest Roulade
Clementine Panacotta with Caramel Sauce
Cheese Board with Artisan Crackers and Chutney

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Tea and Coffee with Mince Pies

£60 Per Person

FLINT BARNS, RATHFINNY WINE ESTATE, ALFRISTON, EAST SUSSEX, BN26 5TU

01323 874 030 flintbarns@rathfinnyestate.com

All of our meat is supplied by Sam at Downland Butchers in East Dean

All of our fruit & vegetables are supplied by JR Greengrocer in Hailsham & Dymocks Farm shop in Seaford

All of our seafood is supplied by MCB fishmonger in Newhaven

Allergen Advice: please ask the staff for advice about which allergens your dishes may contain