

CELEBRATE WITH US AT THE SOUTHERN BELLE

FESTIVE Menu

STARTERS

Smoked Mackerel Parfait

Horseradish cream & sourdough toast – GFO

Duck Liver Pâté

Clementine marmalade & artisan crackers – GFO

Beetroot Mille-Feuille

Beetroot layered with cashew & feta creme – GFO & PBO

2 COURSE £30

3 COURSE £35

6th Nov – 24th Dec

Thursday, Friday & Saturday ONLY

Min booking – 4 people

7th Jan – 30th Jan

Thursday, Friday & Saturday ONLY

Min booking – 10 people

£10 deposit per person due at time of booking

Final numbers required 2 weeks before
Deposits are non-refundable after this date.

Pre-orders 1 week before meal

For bookings of 10+ guests, please note that not all guests will
be served at the same time, as we serve each table separately.

Festive dining reservations are allocated 3 hours,
giving you plenty of time to relax and enjoy all three courses.

GFO: Gluten Free Option & PBO: Plant Based Option

Please advise of any allergens at time of booking

MAINS

Roast Sussex Free-Range Turkey

Yorkshire Pudding, pigs in blankets, sage & onion stuffing,
Roast potatoes, maple-glazed carrots, winter greens,
chestnut sprout hash, cranberry sauce & gravy

Slow-Roast Sirloin of Beef

Yorkshire Pudding, roast potatoes, maple-glazed carrots,
winter greens, chestnut sprout hash & gravy – GFO

Baked Scottish Salmon

Lemon, dill & vermouth cream, crushed baby potatoes,
confit leeks & maple glazed carrots – GFO

Cashew & Chestnut Mushroom Wellington

Roast potatoes, maple-glazed carrots, winter greens,
chestnut sprout hash, creamy mushroom & sherry sauce – PBO

DESSERTS

Christmas Pudding

Cognac crème anglaise – PBO

Ginger Parkin Pudding

Poached pear & clotted cream

Chocolate Torte

Morello cherry compote – PBO & GFO

Sussex Artisan Cheese & Crackers – GFO

ADVANCED BOOKINGS ONLY

Call 01273 734 806 or email hello@thesouthernbelle.co.uk



No sneaky service
charge here — tips,
however, are very
gratefully received!