The Old Railway Station, Petworth

PULLMAN PRINCESS ENA
DECEMBER
FESTIVE MENU

3 Course £55.50 - 2 Courses £47.50

Complimentary
Canapes
For all pre-orders

Appetizers

Venison & Chestnut Ravioli
Fresh homemade ravioli with braised venison, chestnuts, and a rich Madeira jus

Salmon Paté (gfo)
Rich fresh salmon and smoked salmon paté blended with capers, horseradish, mascarpone, lemon, and dill. Served with crostinis

Winter Warming Ginger & Sweet Potato Soup (ve) (gfo) Served with fresh homemade focaccia bread

Pan Seared Scallops (gf)
Served with a black garlic risotto, parmesan foam, and micro herbs (£5 supplement)

Mushroom Parfait (ve) (gfo)
A rich and decadent blend of wild mushrooms served with pickled shallots, homemade ciabatta bread, and a cherry & black garlic ketchup

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Main Course

Beef Wellington
Local beef fillet with mushroom duxelles and a herb pancake wrapped in pastry
Served with dauphinoise potato, seasonal vegetables, and a red wine jus? (£5 supplement)

Vegan Wellington (ve)
Butternut squash, chestnuts, sage, and apricots, wrapped in a mushroom duxelles, spinach and a herb pancake wrapped in rich puff pastry. Served with vegan dauphinoise potato & seasonal vegetables,

Turkey Ballotine (gf)
Turkey Breast stuffed with sage, chestnuts, apricot, and pork sausage stuffing. Served with festive trimmings

Gressingham Duck (gf)
Scored and seared Gressingham duck breast. Served pink with a pulled duck potato pavé, a red berry jus, sweet potato, carrot, and a spiced red wine jam

Turbot Roulade (gf)
Fresh turbot and clam roulade served with a beurre monté, lemongrass foam, tenderstem broccoli, and trout roe

Crispy Tahini Glazed Tofu (ve) (gf)
Served with soy, apple, lime, spicy cauliflower, and local Nutbourne heritage confit tomatoes

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Dessert

Sticky Toffee Pudding (v) (veo)
Classic rich sticky toffee pudding served with toffee sauce and crème anglaise

Fig & White Chocolate Mousse (v) (gf)
With pistachio sponge, fresh figs, and raspberry gel

Rich Chocolate Fondant (v) (gf)
With miso, hazelnut, and passionfruit

Traditional Christmas Pudding (v) (veo) (gf)
Served with sherry and crème anglaise

Cheeseboard (v)
Selection of cheeses with homemade caramelised onion, plum & apple chutney and crackers (£5 supplement)

Homemade Ice Creams & Sorbets (v) (veo) (gf)
Three scoops from a selection of our homemade ice creams & sorbets

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Original, Regional, Seasonal