

# BUSBY AND WILDS



## CHRISTMAS EVE MENU



PRE-ORDER ONLY

2 COURSES - TWENTY FIVE / 3 COURSES - THIRTY

### STARTERS

SALMON GRAVLAX CURED IN BRIGHTON GIN WITH CAPER SALAD (GF)

WILD MUSHROOM AND TRUFFLE ARANCINI WITH TRUFFLE MAYONNAISE (VG)

BLACK PUDDING & APPLE CROQUETTES, CRANBERRY & REDCURRENT JELLY

POTTED SUSSEX CRAB BISQUE, APPLE PURÉE & TOAST (GF AVAILABLE)

### MAINS

CONFIT DUCK LEG WITH SUSSEX PANCETTA & BUTTERBEAN STEW (GF)

SLOW ROASTED BRISKET OF BEEF WITH DAUPHINOISE POTATOES

CAVALO NERO & RED WINE JUS (GF) (3.00 SUPPLEMENT)

B&W FISHMAS STEW - COD, TIGER PRAWN, MUSSELS & SQUID  
WITH SAFFRON CELERIAC, SPROUTS & CHESTNUTS WITH RYE BREAD (GF AVAILABLE)

ROASTED SEASONAL SQUASH, CHESTNUT PURÉE, PAN SEARED GNOCCHI  
HANDMADE RICOTTA, GRATED CHESTNUT & CRISPY CAVALO (V) (GF) (VG AVAILABLE)

### DESSERT

STICKY TOFFEE PUDDING WITH CLOTTED CREAM ICE CREAM (GF AVAILABLE)

TREACLE & NUTMEG TART WITH CONFIT ORANGE PEEL ICE CREAM (VG)

SUSSEX CHEESEBOARD WITH WINTER CHUTNEY & BISCUITS (2.50 SUPPLEMENT)  
(GF AVAILABLE)

*BRIGHTON BLUE, SUSSEX CAMEMBERT  
GOLDEN CROSS GOATS & SUSSEX CHARMER*