

# THE NAGS HEAD



**Christmas Party Menu**  
**Three Courses £38.95**  
**Two courses £31.95 (Lunch only)**



## English Sparkling Wine

Rathfinny, Classic Cuvée Brut, East Sussex 2017 £9.00

Rathfinny, Rosé Brut, East Sussex 2017 £9.50

Olives £4.95

Sourdough bread, butter, pork spread £3.95

Charcuterie board, home pickles, sourdough

Roasted pumpkin soup, crème fraiche

Cured salmon, caviar, beetroot, radish

Scallops, xo, celeriac, chicken scratching, sorrel (£3 supp)

STARTER

starter

Roasted cauliflower, harissa, almonds, buckwheat, heritage pickled carrot

Turkey ballotine, kale, cranberries, chestnuts, confit potatoes

Stone Bass, baby potatoes, cauliflower, red currant

Pork belly and shoulder, parsley root, honey, pomegranate

10oz Rib Eye, jersey royals, glazed chicory, bone marrow jus (£5 supp)

MAIN

main

Truffled Dauphinoise potatoes £4.95

Fries £3.95

Brussels sprouts with bacon £4.95

Glazed tenderstem broccoli with almonds £4.50

SIDE

side

Sticky toffee pudding, vanilla ice cream, baileys

Chiltern Ice Cream & Sorbet 3 scoops

Chocolate cremosa, poached apricots, cider gel, meringue

English cheeses, date ketchup, crackers

PUDDING

pudding

### Available:

From Wednesday 1st December | Monday - Saturday

Non-refundable £10 deposit per person

Pre-order required (please use pre-order form available online)

Most of our ingredients are sourced within the British Isles or as locally as possible from sustainable suppliers.  
An optional service charge of 10% will be added to the bill, all of which is shared among staff.  
Covid -19 Hygiene. All staff wash their hands every time they take or collect plates/glassware.  
Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.  
Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free or dairy free