HORSTED PLACE
HOTEL & RESTAURANT

Festive Restaurant Lunch Menu 2026

Arrival Festive Cocktail

Bread with whipped Marmite butter

Starters

Beetroot and orange cured salmon, crispy beetroot tapioca & red veined sorrel

Smoked leeks, tahini and butter bean purée, roasted hazelnuts, radicchio & garlic chives (Vegan)

Roasted cauliflower and cheddar soup, sage oil & toasted walnuts

Mains

Rolled Turkey Ballantine wild mushroom, dauphinoise potato, buttered cavolo nero, puy lentil sauce

Sussex coast catch, brown shrimp, samphire, capers, dill butter sauce, ratte potatoes with crème fraiche & mint

Gnocchi, roasted butternut squash, toasted cashews, vegan feta and chilli oil (Vegan)

Slow cooked beef cheeks, red wine and anise sauce, creamed truffle potato, roasted shallot & braised red cabbage

Puddings

Coconut rum panna cotta, pineapple crisp, papaya and coconut ice cream

Traditional Christmas pudding, brandy sauce, winter berry fruit compote

Coffee Petit Fours

£38 per person, available 01 December to 19 December 2026