

CHRISTMAS FUNCTION MENU

THORPE'S WINE BAR



Come Celebrate the Season!

Choose from our Christmas Tapas Menu or our 2 & 3 Course Dining Menu.

For all enquiries or to make a booking please call 01424 772717, 01424 612269 or drop us an email thorpeswinebarbattle@gmail.com

Pre-ordering

We can cater for groups of 1 to 26 but we will need a pre-order 7 days before the date of your booking. You can pre-order by phone or through the pre-order option on our website at thorpeswinebarbattle.co.uk

Please advise of any allergies or dietary needs at the time you pre-order

If you would like individual bills for your group please let us know when booking.

Starters

Pigeon Breast

served with crispy bean sprouts & whiskey & orange marmalade sauce

Roasted Butternut Squash & Pumpkin Soup

with toasted pine-nut & sage

Beetroot Cured Salmon

served with pickled cucumber, caramelised walnuts & wasabi dressing

Foraged Chanterelle Mushrooms

served on a sage & onion brioche

Twice Baked Sussex Charmer Souffle

topped with chive cream



Mains

Three Bird Roast (pheasant, turkey & duck)

with our own sausage meat & cranberry stuffing, roast potatoes & a medley of vegetables

AJ Ray of Battle Sussex Bronze Turkey

with roast potatoes and all the traditional trimmings

Duo of Pork

pork belly and a pulled pork croquette with roast potatoes & a medley of vegetables

Pevensay Bay Lamb Shank

on a bed of mustard mash with a caramelised red onion & merlot jus

Fillet of Seabass

with a citrus sauce, served with crushed new potatoes and broccoli puree

Fillet Steak (£5 surcharge)

served with confit potato, portobello mushroom, cherry tomatoes and accompanied by a pink peppercorn sauce



Vegetarian Mains

All can be served vegan on request

Roasted Cauliflower

with cauliflower puree, toasted butternut squash, sunflower seeds
& crispy leeks

Winter Vegetable Crumble

Confit carrot, parsnip & butternut squash

Festive Nut Roast

served with warm cranberry sauce & all the trimmings

Desserts

Honey & Brandy Crème Brûlée

served with caramelised banana & homemade shortbread

Christmas Black Forest Sundae

with chocolate cake, vanilla ice cream, morello cherries
topped with whipped cream and a crumbled chocolate flake

Mulled Wine Poached Pear

served with a blackberry sorbet

Our Own Sticky Date Pudding

served with homemade Christmas pudding ice cream

A Festive Sussex Cheeseboard

3 cheeses, crackers & pickle

Tea or Coffee and After Dinner Chocolates

2 course meal £29 3 course meal £35

Additional Cheese course £8.50 Steak surcharge £5

TAPAS CHRISTMAS MENU

Cold Tapas

House Citrus Olives & Roasted Red Peppers
Lemon & Parsley White Anchovies
Tomato & Oregano Butterbeans
Buffalo Mozzarella, Roasted Cherry Tomato & Basil oil
Red Onion, Tomato & Cucumber Salad
Plate of Serrano Ham
Parmesan Shortbread
Gin & Beetroot Cured Salmon with Wasabi Dressing
Buffalo Cauliflower Bites

Hot Tapas

Baked Camembert with Cranberry & Thyme
Stuffed Vine Leaves served in a Creamy Sauce
Patatas Bravas
Creamy Garlic Mushrooms
Turkey & Cheese Croquettes
Pan Fried Chorizo with Garlic & Red Wine
Pork Rilette
Salt & Pepper Squid
Spicy Chicken Wings
Whitebait
Fish Goujon
King Prawns with garlic & chilli

Minimum order is 4 Tapas Dishes per person £22
£5 for each additional Tapas dish ordered

Finish with a dessert additional £7
Add a Cheeseboard additional £8.50