



Onion-marmalade & Feta Tart with a Cranberry dressed salad. Potted Roast Pork & Duck Rillettes with Toasted Brioche. Cauliflower & Roasted Fennel Soup with a Parmesan Bun.

Let's start with

King Prawn Cocktail with Brown Soda Bread.

## followed by the main event

Festive Roast Turkey Dinner

with all your favourite traditional trimmings: Pigs in blankets, stuffing, roast potatoes & vegetables, gravy and cranberry sauce.

Slow Cooked Tender Sticky Beef Cheek Red Wine & Port gravy with creamed mash potato.

## Grilled Confit of Salmon

With a rich Ratatouille and baked baby potatoes.

## Venison & Madeira Steamed Pudding

Tender, locally shot venison in a suet crust with roast vegetables & potatoes.

Stuffed Butternut Squash with fresh herbs & Cinnamon Rice A colourful feast with roast pistachios, pomegranate and herbs.

> All main courses to be served with a lovely selection of seasonal vegetables and potatoes where appropriate.

> > and desserts to finish

Rich Chocolate Tart & Grand Marnier Ice cream. Crispy Choux Craquelin filled with Baileys Custard. Callenders' Family Christmas Pud & Brandy butter. Soft Fruits Champagne Jelly & Mango Sauce.

Now in our 14th year, we invite You to celebrate Christmas 2024 with us

| Booking name                       | No. of guests   |
|------------------------------------|---|
| Booking date                       | Deposit paid  |
| Phone                              | Special Dietary   |
| Email                              |   |
| Please tick here if you would like | to receive other up-coming offers and menus from Callenders |

| Guest name | Starter | Main Course  | Dessert | Special Dietary |
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This is a pre-book menu and all bookings require a non refundable £10 deposit per person. The menu is available throughout December, Tuesday to Sunday (and Mondays by arrangement for larger groups) except Christmas day and is priced at £32 per person. All items are made by us from the finest available locally sourced Sussex ingredients. If you have any special dietary requirements or concerns please inform us when booking and we will cater for you individually. Almost all items are already Gluten free, or can be made so on request. We strive to provide you the highest levels of service possible without applying a service surcharge. The price quoted is the price charged and there are no extra charges. Tips are discretional.

## www.callendersrestaurant.co.uk

01323842400



