



The Selsey Arms

Christmas Menu

STARTERS

Pan fried Pigeon Breast(GF*)

Served on Toasted Sourdough, Sautéed Spinach,
Oyster Mushrooms, Port Sauce

Crab Crumpet

Crab Meat Mixed with Lemon Creme Fraiche
Served on Crumpet Pancake Topped with
Cucumber & Dill Pickle

Marinated Steak Skewers(GF)

Served on Split Pea Hummus Topped with
Chimichurri

Mushroom & Roasted Garlic Pâté(VG,GF*)

Served with Cornichons & Toasted Bread

MAINS

Stuffed Turkey Breast(GF*)

Filled with Sausage & Apricot, Pigs in Blankets,
Goose Fat Roast Potatoes, Carrot & Swede Mash,
Sautéed Brussels Sprouts, Chicken & Thyme Gravy

Roast Topside of Beef(GF*)

Served with Yorkshire Pudding, Goose fat Roast
Potatoes, Carrot & Swede Mash, Sautéed Brussel
Sprouts & Red wine Gravy

Venison Wellington

Served with Wholegrain Mustard Mash, Braised Red
Cabbage, Sautéed Brussel Sprouts, Red Current
Sauce

Pan Fried Bass

Served With Celeriac Puree, Confit Baby Leeks,
Chive velouté

Smoky Maple Roasted Celeriac Galette(VG)

Served with Roast Potatoes, Carrot & Swede Mash,
Sautéed Brussel Sprout & Vegetarian Gravy

DESSERT

Christmas Pudding(VG*GF*)

Served with Brandy Butter or Pouring Cream

Individual Black Forest Gâteau (GF*)

Chocolate Sponge Filled with Cherry Jam,
Topped with Cherry Brandy Chocolate Mousse,
Vanilla Ice Cream

White Chocolate &h Apricot Jam

Panettone Bread & Butter Pudding

Served with Vanilla Ice Cream or Custard

Orange, Cranberry & Pistachio Pavlova
(VG GF)

Mince Pies to Finish

2 Courses £28

3 Courses £35