



# THE WILMO FESTIVE PARTY MENU

**3 COURSES - £50 PER PERSON**  
**ADD A GLASS OF NYETIMBER - £12**

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## STARTERS

Cauliflower soup, gruyere gougères, pickled raisins, tarragon oil (V)

Hot smoked chalk stream trout, potato galette, hens egg,  
caviar creme fraiche

Smoked chicken & Oxspring ham terrine,  
saffron shallots, radicchio, chive oil

Charred carrots, cumin hummus, dukkah roasted chickpeas,  
herb salad, pomegranate (VG)

Seared venison, preserved woodland mushroom, truffle vinaigrette,  
roquette, Sussex charmer

## MAINS

Turkey, apricot stuffing, maple glazed pig in blanket, sprouts,  
glazed carrot, roasties, parsnip puree, gravy

Beetroot, balsamic onion & turnip pie, sprouts, glazed carrots,  
roasties, parsnip puree, gravy (VG)

Winter squash, gnocchi, sage & rosemary granola, superstraticca, cavolo nero (VG)

Cod supreme, cockle & chive velouté, fondant potato, leeks & celeriac

Beef rump, ox cheek vol au vent, grilled king oyster mushroom,  
aligot potatoes **(ADDITIONAL COST - £10)**

## DESSERTS

Mince pie & blackberry knickerbocker glory (V)

Red wine poached pear pavlova, sour cherry molasses (V)

Chocolate & coconut pavé, passionfruit, chocolate soil (VG)

Christmas pudding, brandy butter ice cream (V)

Stilton, cranberry & walnut roulade, crackers, pickles (V)



Adults need around 2000 kcals a day. Scan the QR  
for allergen and kcal information, or ask a member of  
the team for more details. Items subject to change but  
allergen information via the QR code will be accurate.



**A KIDS FESTIVE MENU  
FOR YOUR LITTLE ONES IS  
AVAILABLE ON REQUEST.**