

THE PILOT INN

Festive Menu

2 Course - £36.50
3 Courses - £45.50

TO START

Home Cured Gin infused Beetroot & Juniper Cured Salmon (DF/GF)

Beetroot & horseradish chutney, pickled radish

Chicken, Pancetta & Apricot Terrine (DFO/GFO)

Apricot & ginger chutney, warm rosemary & seasalt sourdough, salted butter

Spiced Sweet Potato Soup (VGO/GFO)

Warm rosemary & seasalt sourdough, salted butter

TO FOLLOW

Roast Turkey Breast (GFO/DF)

Onion & sage stuffing, pigs in blankets, duck fat roast potatoes, braised brussel sprouts, glazed seasonal vegetables, cranberry sauce, rich red wine jus

Sussex Porchetta (DF)

Slow roasted rolled pork, onion & sage stuffing, pigs in blankets, duck fat roast potatoes, braised apple & red cabbage, glazed seasonal vegetables, apple sauce, rich red wine jus

Pan Seared Fillet of Salmon (GF)

Roasted new potatoes, steamed smaphire, sauce au vin blanc

Carrot, Leek & Cashew Nut Roast (VG/GF)

Roasted root vegetables, brussel sprouts, vegan pigs in blankets, rich vegan gravy

TO FINISH

Traditional Christmas Pudding

Warm brandy custard

Triple Chocolate Brownie

Chocolate sauce, vanilla ice cream

The Mango

Mango & passionfruit mousse, soft mango centre, almond sponge base, raspberry coulis

Warm Deep Filled Mince Pie

Rum & Raisin ice cream

Chocolate, Vanilla & Cherry Cheesecake (VG/GF)

Vegan vanilla ice cream

GF = gluten free / GFO = gluten free option available / V = vegetarian / VG = vegan / VGO = vegan option available
DF = Dairy free / DFO = dairy free option

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Our delicious festive menu will be running throughout December, from 1st until 23rd, from Monday - Saturday. With your choice of either 2 or 3 courses there is something for everyone at The Pilot. This menu MUST be pre booked and all food pre-ordered by completing the order form below. We require a £10 per person, non-refundable deposit to secure the booking of this menu, which will come off your final bill. A 10% discretionary service charge will be added to your bill. Management reserve the right to make change without notice. Dietary requirements must be stated on the below form.

Booking Name.....Date of Booking.....

Booking time.....Number in Party.....

Names										
Cured salmon (GF/DF)										
Chicken terrine (GFO/DFO)										
Sweet potato soup										
(VGO/DFO)										
Roast Turkey (GFO/DF)										
Sussex porchetta (DF)										
Fillet of salmon (GF)										
Nut roast (VG/GF)										
Christmas pudding										
Chocolate brownie										
The mango										
Mince pie										
Vegan Cheesecake (VG/GF)										

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Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens and our menu descriptions do not list ALL ingredients. If you have a food allergy please let us know on booking and pre-ordering.