

# CHRISTMAS DAY LUNCH

Sparkling Christmas cocktail 13.5 | Spicy orange negroni 11.5

Smoked haddock croquettes with wild chervil mayonnaise

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Dungeness crab, chicory, shaved fennel, chilli, orange

Pressed local game terrine, pickled golden beets, rowan berry jelly

Whipped Morghew Park potatoes, girolle mushroom, Sussex Charmer and rye crumb

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Norfolk Bronze turkey and all the trimmings

Baked Rye Bay dover sole, mussels, seashore vegetables

Cherry Tree Farm squash Wellington, parsnip gravy

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*For all the table to share:*

Kent honey roast parsnips (pb) | Brussel sprouts, bacon, cobnut | Baked celeriac and Sussex charmer gratin | Braised red cabbage, sultana, apple

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Christmas pudding, Guernsey thick cream

Wille's single estate Peruvian dark chocolate mousse, honeycomb, cacao

Gallivant sherry trifle

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*Served in front of the fire:*

Colston Bassett stilton, crackers | Dorset quince membrillo

Davy's Finest Reserve port 8 | Quinta da Silveira 10 yr old tawny port 12

**Instagram @thegallivant**

Virtually all our ingredients are British, very locally sourced where possible | Please inform your server if you have any food allergies | (v) vegetarian (pb) plant based  
A discretionary service charge of 12.5% will be added to your bill. This gets fairly distributed to everyone in the team.