



# THE HIGHLANDS INN

## 2023 Christmas Disco Menu

Bookings open for 25th November, December 2nd, 8th, 9th, 14th, 15th, 16th, 22nd  
Can't make December, ask us about our Christmas booking options for January 2024



### PROSECCO RECEPTION 6:30 PM ONWARDS

#### STARTERS SERVED 7:30

- Chicken & apricot terrine
- Cauliflower & chestnut soup
- Red Thai prawn skewers
- Mushroom & gorgonzola arancini

#### MAINS

- Paupiette of Turkey with pork, sage & onion stuffing, honey roasted carrots & parsnips, sprouts, red cabbage, pigs in blanket, roast potatoes, gravy
- Fillet of wild bass, Jerusalem artichoke puree, roasted garlic & spinach mash potato
- Pot roasted beef brisket, roasted root vegetable mash, parsnip crisps, greens
- Butternut squash, lentil & almond wellington, roast trimmings, red wine gravy

#### DESSERTS

- Peanut butter chocolate & salted caramel tart
- Christmas pudding, brandy custard
- Mulled wine poached pear trifle
- Baked Crème Brulee cheesecake, berry compote

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Coffee station

Dancing and Disco till midnight

£45 per person including service

£15 non refundable deposit required by 9th October

Full payment and choices by 6th November

Allergen information. Please make very clear at time of booking any allergen or dietary requirements, there is gluten & dairy free alternative for every dish.

Vegan menu available on request

**PLEASE NOTE for Gluten free and dairy free** this may result in the dish slightly changing in description

Call 01825 762989 or Email [highlandsinnuckfield@gmail.com](mailto:highlandsinnuckfield@gmail.com)



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# THE HIGHLANDS INN

## 2023 Christmas Menu

Served on 24th November - 24th December not available for disco evenings  
Can't make December, ask us about our Christmas booking options for January 2024



### STARTERS

- Chicken & apricot terrine
- Cauliflower & chestnut soup
- Red Thai prawn skewers
- Mushroom & gorgonzola arancini
- Hot smoked salmon, beetroot, fennel, orange, horseradish cream

### MAINS

- Roast Turkey served with all the festive trimmings
- Venison & red wine pie, gratin potatoes, roasted root vegetables, red wine & thyme gravy
- Fillet of wild bass, Jerusalem artichoke puree, roasted garlic & spinach mash potato
- Pot roasted beef brisket, roasted root vegetable mash, parsnip crisps, greens
- Butternut squash, lentil & almond wellington, roast trimmings, red wine gravy

### DESSERTS

- Pannetone bread & butter pudding, custard
- Peanut butter chocolate & salted caramel tart
- Christmas pudding, brandy custard
- Mulled wine poached pear trifle
- Baked Crème Brulee cheesecake, berry compote

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Coffee & mints

£32.95 per person including service

£10 non refundable deposit required by 16th October

Full payment and choices by 13th November

Allergen information. Please make very clear at time of booking any allergen or dietary requirements, there is gluten & dairy free alternative for every dish except pannetone bread & butter pudding  
Vegan menu available on request.

**PLEASE NOTE** for **Gluten free** and **dairy free** this may result in the dish slightly changing in description

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