

CHRISTMAS AT THE RAILWAY INN

2 courses £32 - 3 courses £37

STARTERS

Duck Liver & Orange Pate

Spiced pear chutney, toasted bread & butter (ngcio)

Salmon & Dill Croquettes

Tartar sauce & grilled lemon (ngci)

Creamy Jerusalem Artichoke Soup

Truffle cream, warm bread & butter (v) (vgo) (ngcio)

Beetroot Tart

Whipped goats cheese, walnuts, balsamic reduction, horseradish
and a fresh fennel, orange & mint salad (v) (vgo)

MAINS

All mains served with sides of garlic & herb roasted potatoes, glazed root vegetables, mulled
wine red cabbage, seasonal garlic greens, Brussel sprouts & red wine gravy

12 Hour Braised Beef Feather Blade

Crispy sage, port pan reduction
& horseradish spiced yorkie

Roast Turkey Crown

Garlic green beans & roasted vegetable gravy

Pan Roasted Hake

Buttered spinach, roasted cherry vine tomatoes
and a shrimp & brown butter sauce (ngcio)

Wild Mushroom & Leek Stroganoff Pie

Garlic green beans & roasted vegetable gravy (vg)

Slow Braised Ham Hock

Honey & mustard glaze, piccalilli and pigs in blankets (ngci)

DESSERTS

Christmas Pudding

Brandy & brown butter gelato (v) (vgo)

Dark Chocolate & Plum Brownie

Pistachio praline gelato (v) (ngci)

Apple, Rum & Raisin Crumble

Crème anglaise (v) (vgo)

A Selection of Gelato

A trio of house made winter fruit sorbets (v) (vgo) (ngci)

ADDITIONAL

Cheese & Biscuits £8 (v)

Local Sussex cheeses, chutney, crackers and fruit

Homemade Petit Fours & Coffee £7 (v)

Discretionary 12.5% service charge will be added to your bill

v= vegetarian , vg= vegan, vgo= vegan option, ngci= non gluten containing ingredients,
ngcio= non gluten containing ingredient option



THE
RAILWAY
INN

PORTSLADE-BY-SEA

ESTABLISHED 1861