



THE RAM INN
Christmas Menu 2018

£32.95 3 courses £25.95 2 courses

Parsnip & Apple Veloute
Crispy Leeks

Red Wine, Radicchio & Pearl Barley Risotto
Chestnut Pangrattato, Watercress

Pan Seared Venison Medallions
Beetroot Fondant, Salsify, Port Jus

Gin & Lime Halibut Gravadlax
Celeriac & Horseradish Remoulade, Halibut Crackling

Sussex Gold Free Range Turkey Ballotine
Duck Fat Potatoes, Creamed Sprouts, all the trimmings, Turkey Gravy

Braised Shoulder of Local Lamb 'Wellington'
Root Vegetable Carpaccio, Buttered Kale, Lamb Jus

21 Day Aged Fillet Steak (£5 Supplement)
Truffle Hollandaise, Duck Fat Chips, Sauteed Tenderstem Broccoli

Roast Fillet of Turbot
Scallops, Celeriac, Jerusalem Artichoke & Girolles Fricassee, Truffle Cream

Butternut Squash, Wild Mushroom and Ricotta Croquettes
Beetroot Puree, Charred Tenderstem Broccoli

Dark Chocolate and Hazelnut Trifle
Coffee Mousse

Cherry & Almond Clafoutis
Crème Anglaise

Baileys Custard Tart
Candied Pecan Nut

Selection of English Cheese
Artisan Crackers, Quince, Celery

Coffee & Festive Treats

THE RAM INN ROOMS

We have 5 beautiful bedrooms above the pub. Individually designed with king size beds, Egyptian cotton linen and beautiful bathrooms

PRIVATE DINING ROOM

From drinks and canapés to three course meals we have the perfect space for private celebrations & corporate away days

Optional service charge of 10% is automatically added to your bill when ordering food. Please let us know of any allergies