Orchid House

14 West Avenue, Worthing
www.orchidhouse.uk

Orchid House

Christmas Day
Eight Course Menu
£140.00 per person

We recommend arriving from 12:00 noon for drinks / cocktails & mince pies at the bar

Meal Sitting:
14 :00
Please choose your menu options.
Please see our Terms & Conditions

To Book
Call 01903240197 or Email
Christmas@orchidhouse.uk

SERVICE CHARGE: *We add an optional 12.5% service charge to your bill.*

ALLERGY INFORMATION:
Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchen and bar handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free.

MENU

Pre - Starter

Butter poached lobster, garden beetroot & Tzar salad
Or
Duck & Pork Terrine, Cranberry & Pistachio, home-made Carrot Marmalade, Toasted Ciabatta

Starter

Wild Smoked Salmon, OH Horseradish & Tsukemono pickles
Or
Roasted Vegetable & Barley Soup (V)

Palate Cleanser

Main

Roast Turkey with, Roast Potatoes, Sausage & Apple Stuffing, Honey Parmesan Parsnips, Steamed Brussels Sprouts, Spiced Red Cabbage, Orange & Cranberry Sauce, Gravy
Or
Fillet of Beef Wellington with Parsley Root Purée Mini Fondants, Creamy Spinach and Rosemary Jus
Or
Veggie Wellington, Roast Potatoes, Vegetarian Sausage, Honey Parmesan Parsnips, Steamed Brussels Sprouts, Spiced Red Cabbage, Orange & Cranberry Sauce, Gravy
Or
Dover Sole with Prawns, Capers & Wild Mushroom Creamy Sauce, Lemony Fondant Potatoes and Creamy Spinach

Dessert & Cheese

Pearl of Orchid House gelato in a choux bun, rosewater cream & chocolate sauce
Or
Spiced Poached Quince with Rosewater & Citrusy Mascarpone
Or
Cheese Plate

Palate Cleanser

Christmas Pudding with a shot of homemade Sloe Gin

Christmas Plum Pudding, served with Home-made Brandy Sauce, Cream or Custard accompanied by a complimentary shot of homemade Sloe Gin

Coffee & Petit Fours

Carriages