

Festive Menu

2 Courses £38 | 3 Courses £45

STARTERS

Truffle cauliflower velouté
rosemary focaccia (vg, gfa)

Brie & rosemary croquette
festive tomato & sultana chutney, pink peppercorn honey (v)

Crispy pork belly
pickled red cabbage & apple slaw, charred apple mayo (gf)

Salmon gravlax
gin & cucumber gel, maple beetroot, horseradish crème fraîche, soda bread (gfa)

MAINS

The Sun Festive Roast
Roast turkey, lamb shoulder, pork belly or artichoke & chestnut nut roast
garlic & thyme roast potatoes, pigs in blankets, roasted roots, winter greens & festive jus (gfa)

Slow-cooked beef short rib
pomme anna, star anise purée, honey-glazed carrot, crispy leeks, rich jus (gf)

Pan fried sea bream
beetroot rosti, maple Jerusalem artichoke, wilted kale (gf)

Root vegetable wellington
brussel tops, caramelised parsnip purée, chestnuts, port reduction (vg)

Leek & chestnut risotto
garlic wild mushrooms, watercress pesto, crispy shallots (vg, gf)

DESSERT

Apple & cinnamon Bakewell tart
clove honey, clotted cream, vanilla ice cream (n)

Dark chocolate & Cointreau torte
satsuma compote, orange chantilly, oat biscuit crumb (gf)

White chocolate & pistachio roulade
passionfruit curd, crushed meringue

Spiced pear & gingerbread pudding
rum syrup, caramelised biscuit ice cream (vg)

Served 24th November – 24th December
Pre-order only | £10 deposit per person required at time of booking
A discretionary 12.5% service charge will be added to your bill

EAT DRINK & BE MERRY AT THE SUN CARSHALTON
THIS FESTIVE SEASON

