



**Tuesday 20th
October 2009**

**A Night of
Japanese
Food and Drink**

Spicy Wasabi Peas

Edamame Beans
(Don't Eat The Pods!!)

Omakase Sushi
Tony will be making Sushi in the Restaurant!

Mixed Tempura
Prawn, Onion, Carrot, Courgette,
Spring Onion, Soba Noodle

Syogayaki
Gingered Grilled Pork Loin with Rice

Miso Soup
With Tofu and Wakame

Anmitsu
With Fresh Fruits and Kantan Jelly

Food £25-00 per Person

All Prices Include VAT at 15% - discretionary ten percent service charge on tables of eight or larger



**Tuesday 17th
November, 2009**

**A Night of
Spanish
Food and Wine**

Cinco Tapas
**Five Little
Spanish Plates**

Bacalao con Coliflor
Spanish Cod with Cauliflower

Ternera Estofada
Farmhouse Stew of Veal

Puding Diplomatico
Diplomats Pudding

Food £25-00 per Person

All Prices Include VAT at 15% - discretionary ten percent service charge on tables of eight or larger



CHRISTMAS PARTY MENU 2009
£25.00 PER PERSON

Starters

Two Traditional Homemade Bread Rolls with Sussex Butter

The Cider House Shellfish Soup

Smoked Scottish Salmon Salad with White Truffle Oil

The Cider House Fois Pate with Cider Apple Chutney

Prawn and Selsey Crab Cocktail

Meats and Game

Roasted Free Range Norfolk Bronze Turkey with all the Trimmings

Crispy Belly of Local Pork with Bramley Apple Sauce and Cider Gravy

**Prime English Sirloin Steak with Portobello Mushroom,
Grilled Tomato and Béarnaise Sauce**

Rosemary Roasted Rump of Local Southdown's Lamb with Porcini Gravy

Fresh Fillet of Sea Bass with Lime Hollandaise

Puddings

The Original Baileys Crème Brulee

The Cider House Xmas Pudding

Warm Dark Chocolate Fondant

Our Nan's Tipsy Trifle

Coffee or Tea

British Farmhouse Cheeses available on request (Supplement may apply)

All Prices Include VAT at 15% - discretionary ten percent service charge on tables of eight or larger



Christmas Day 2009

**Home-made Bread Rolls
with Sussex Butter**

**A Shot of
Crab and Prawn Soup**

**Cider House Pate
With Apple Chutney**

**Fillet of Wild Line Caught Sea Bass
with Lime Hollandaise**

**Roasted Free Range Norfolk Bronze Turkey
with all the Trimmings**

Or

**Roast Sirloin of Prime English Beef
with Yorkshire Pudding**

**Cider House Christmas Pudding
With Brandy Butter**

Or

Original Baileys Crème Brulee

**A Plate of English Cheeses
With Millers Damsel Crackers**

Coffee and Mince Tartlet

**£75 per person... All Prices Include VAT at 15%
discretionary ten percent service charge on tables of eight or larger**



Boxing Brunch Menu 2009

Shellfish Soup £5.50

Smoked Scottish Salmon with Scrambled Eggs £8.50

Eggs Benedict with Serrano Ham £7.50

Full Cider House Fry Up £10.50

Six Fresh Oysters £12.95

Cider House Mussels £9.50

Half Garlic Grilled Lobster and Fries £19.50

Grilled Prime Sirloin Steak, Mushroom, Tomato and Fries £16.50

Cheesy Cottage Pie £12.50

Calves Liver, Streaky Bacon, Onion Gravy and Mash £14.50

Tempura Fillet of Fresh Fish and Fries £16.50

Cumberland Sausage with Bubble and Squeak £10.50

Cold Christmas Beef and Turkey with Coleslaw and Mash £12.50

Bramley Apple and Sultana Crumble with Custard £5.50

The Original Baileys Crème Brulée £6.50

Nutmeg Baked Rice Pudding £5.50

Chocolate Fondant £7.50

Home made Christmas Pudding £6.50

Two Farmhouse Cheeses and Biscuits £8.50