



**THE FLOUR POT
KITCHEN**

CHRISTMAS 2018

COME AND CELEBRATE OUR FIRST CHRISTMAS AT THE FLOUR POT KITCHEN, KINGS ROAD ARCHES. DINE IN OUR UNIQUE SPACE WITH UNINTERRUPTED VIEWS OF THE OCEAN AND THE WEST PIER.

YOU CAN BOOK OUR WHOLE VENUE EXCLUSIVELY ANY NIGHT OF THE WEEK THROUGHOUT NOVEMBER & DECEMBER, WITH A CHOICE OF TWO MENUS FOR YOU TO ENJOY WITH FRIENDS, FAMILY, OR WORK COLLEAGUES.



PLEASE CALL 01273 730464 TO DISCUSS YOUR BOOKING REQUIREMENTS AND TO CHECK AVAILABILITY

OUR CHRISTMAS MENUS ARE DESIGNED TO BE ENJOYED
AND SHARED FAMILY STYLE BY THE WHOLE TABLE.

MENU ONE AT £30.00 PER PERSON

TO START

FLOUR POT BREAD SELECTION WITH CULTURED BUTTER,
GLAZED HAM, CELERIAC CREAM

THE MAIN EVENT

CREEDY CARVER FREE-RANGE CHICKEN & GRAVY,
SERVED WITH FLOUR POT CROISSANT SAUCE
WITH ROASTED CHARLOTTE POTATOES, ORANGE &
CINNAMON MARINATED CARROTS, BRAISED RED CABBAGE

OR

WILD MUSHROOM & BAKED AUBERGINE SKILLET
WITH TOFU CREAM (VC)

TO FINISH

QUINCE COBBLER WITH CHESTNUT ICE CREAM

TEA + FLOUR POT FILTER COFFEE

ADD A CHEESE COURSE FOR £6 PER PERSON

A SELECTION OF BRITISH CHEESES SERVED WITH
FLOUR POT CRACKERS AND PICKLES

MENU TWO AT £42.00 PER PERSON

ON ARRIVAL

SPICED CHRISTMAS GIN

TO START

WHIPPED PUMPKIN HUMMUS, HOUSE-MADE RICOTTA,
SMOKED CHICKPEAS, YOCHURT FLATBREADS

ROAST HAM WITH CLOVE, MOLASSES & MAPLE,
JUNIPER SAUERKRAUT, FENNEL & CHARD SALAD

HOUSE-CURED AND SMOKED SALMON, CRISPY GRAINS,
BEETROOT & ORANGE CHUTNEY.

THE MAIN EVENT

SUSSEX ROE BUCK VENISON, BONE MARROW GRAVY, VENISON SAUSAGE,
SERVED WITH ROASTED CHARLOTTE POTATOES, ORANGE
& CINNAMON MARINATED CARROTS, BRAISED RED CABBAGE

OR

WILD MUSHROOM & BAKED AUBERGINE SKILLET
WITH TOFU CREAM (VC)

TO FINISH

BAKED ALASKA WITH CHESTNUT & VANILLA,
SERVED WITH A FESTIVE COMPOTE

TEA + FLOUR POT FILTER COFFEE

ADD A CHEESE COURSE FOR £6 PER PERSON

A SELECTION OF BRITISH CHEESES SERVED WITH
FLOUR POT CRACKERS AND PICKLES