

THE  MENU

2024

*Christmas  
Menus*

*Merry Christmas  
Boldog karácsonyt  
Crăciun Fericit*



@the.menu.restaurant



@themenu



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**PREORDER ONLY**

Our full terms and conditions are  
available on our preorder form.



# THE MENU

## Christmas Menu 2024

### Starters

- Deep Fried Brie with cranberry sauce V\*, VE\*, GF\*
- Prawn Cocktail with homemade bread GF\*
- Chicken Liver Pate with toast and grape & cherry jelly GF\*
- Spring Rolls stuffed with vegetables V\*, VE\*
- Hungarian pork Gulyas Soup with homemade bread GF\*
- Homemade Falafel served with hummus V\*, VE\*, GF\*
- Calamari deep fried, served with tartar sauce GF\*

### Main Course

- Choices of Traditional Roast: Turkey, Beef, Lamb or Nut Roast with all the trimmings V\*, VE\*, GF\*
- Siracha Crumble Chicken Breast marinated topped buffalo mozzarella served with mashed potatoes and steamed vegetables GF\*
- Fish Wellington with salmon & cod served with roast potatoes, steamed vegetables and fish sauce GF\*
- Traditional Hungarian/Romanian Stuffed sour cabbage with rice and minced pork. Served with homemade bread GF\*
- Seafood Pasta GF\*
- Hungarian Mushroom Paprikas (Stew) served with dumplings or rice. V\*, VE\*, GF\*

### Dessert

- Christmas Pudding with brandy custard V\*, VE\*, GF\*
- Dark chocolate and cherry Bread & Butter Pudding with custard V\*
- Chocolate & Orange Cheesecake GF\*
- Ice Cream or Sorbet V, VE\*, GF\*
- Plum & Walnut Tart V\*
- Hungarian Somlói (Trifle) Three different flavored (chocolate, walnut, plain) sponge layers topped with chocolate sauce and whipped cream V\*

Please note that we use 100% Groundnut oil in our kitchen. If you have a food allergy or a special dietary requirement, please inform a member of the team. Thank you!

V\* = Vegetarian Option Available VE\* = Vegan Option Available GF\* = Gluten Free Option Available

Terms & Conditions: Available from 27th Nov - 24th Dec. £10 deposit per person. We are unable to do split bills. 10% service charge will be added to food & drinks. Full terms and conditions available on pre-order form.

# THE MENU

KIDS  
Under 10  
£35\*

£70  
Including  
crackers

## Christmas Day 2024

### *Appetizer*

Olives V\*, VE\*, GF\*

### *Starters*

Deep Fried Brie with cranberry sauce V\*, VE\*, GF\*

Smoked Salmon Pate served with toast and beetroot jam. GF\*

Hungarian Fisherman's Soup a sweet paprika based fish soup served with homemade bread. GF\*

Homemade Falafel served with hummus V\*, VE\*, GF\*

### *Main Course*

Choices of Traditional Roast: Turkey, Beef, Lamb or Nut Roast with all the trimmings V\*, VE\*, GF\*

Bouillabaisse - selection of fish and seafood cooked into a rich stew with tomato served with homemade bread GF\*

Pressed Confit duck with steamed red cabbage, mash potatoes topped with mango and plum sauce GF\*

Fish Wellington with salmon & cod served with roast potatoes, steamed vegetables and fish sauce GF\*

Hungarian Mushroom Paprikas (Stew) served with dumplings or rice. V\*, VE\*, GF\*

### *Desserts*

Christmas Pudding with brandy custard V\*, VE\*, GF\*

Chestnut Puree with whipped cream drizzled with chocolate sauce V\*, VE\*, GF\*

Winter Spice Apple & Pear Crumble with custard V\*, GF\*

Chocolate Baileys Cheesecake V\*, GF\*

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Terms & Conditions: Available on 25th Dec. £25 deposit per person. We are unable to do split bills. 10% service charge will be added to food & drinks. Full terms and conditions available on pre-order form.



# THE MENU



## *Boxing Day* 2024

### *Starters*

- Deep Fried Brie** with cranberry sauce V\*, VE\*, GF\*
- Prawn Cocktail** with homemade bread GF\*
- Chicken Liver Pate** with toast and grape & cherry jelly GF\*
- Spring Rolls** stuffed with vegetables V\*, VE\*
- Hungarian pork Gulyas Soup** with homemade bread GF\*
- Calamari** deep fried, served with tartar sauce GF\*

### *Main Course*

- Choices of Traditional Roast: Turkey, Beef, Lamb or Nut Roast** with all the trimmings V\*, VE\*, GF\*
- Siracha Crumble Chicken Breast** marinated topped buffalo mozzarella served with mashed potatoes and steamed vegetables GF\*
- Fish Wellington** with salmon & cod served with roast potatoes, steamed vegetables and fish sauce GF\*
- Traditional Hungarian/Romanian Stuffed sour cabbage** with rice and minced pork. Served with homemade bread GF\*
- Bouillabaisse** - selection of fish and seafood cooked into a rich stew with tomato served with homemade bread GF\*
- Hungarian Mushroom Paprikas (Stew)** served with dumplings or rice. V\*, VE\*, GF\*

### *Dessert*

- Christmas Pudding** with brandy custard V\*, VE\*, GF\*
- Dark chocolate and cherry Bread & Butter Pudding** with custard V\*
- Chocolate & Orange Cheesecake** GF\*
- Ice Cream or Sorbet** V, VE\*, GF\*
- Plum & Walnut Tart** V\*
- Winter Spice Apple & Pear Crumble** with custard V\*, GF\*

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V\* = Vegetarian Option Available VE\* = Vegan Option Available GF\* = Gluten Free Option Available

Terms & Conditions: Available on 26th Dec. £10 deposit per person. We are unable to do split bills. 10% service charge will be added to food & drinks. Full terms and conditions available on pre-order form.