

We're open every day throughout Christmas including Christmas Eve till late (*kitchen till 8pm*) and Christmas Day (*12-4pm*)

**Please enquire with a member of staff for more details.**

 @TheShipInnRye

## £145 WINTER BREAK SPECIAL

DINNER Includes room, Festive menu, flight of wine  
BED AND and bottle of Hush Heath Sparkling Apple  
BREAKFAST Wine. From Nov 26th - Dec 23rd

## RECOVERY BRUNCH MENU

NEW YEARS DAY & BOXING DAY  
available 11am - 7pm

## ASK A MEMBER OF OUR TEAM ABOUT OUR NYE PACKAGES

Please use the pre-order forms available from a member of staff when confirming choices. Gluten Free and Vegan diet options are available on request. Allergy information available, please let us know in advance of special requests.

THE SHIP INN  
THE STRAND  
RYE, EAST SUSSEX  
TN31 7DB

**01797 229 256**

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[info@theshipinnrye.com](mailto:info@theshipinnrye.com)

# THE SHIP INN

EST 1592



FESTIVE  
CELEBRATIONS  
2018

£25

LUNCH  
12-5pm



# FESTIVE CELEBRATIONS

26TH NOVEMBER - 24TH DECEMBER

£30

DINNER  
5pm onwards



## TO START

Spiced parsnip soup with thyme infused croutons (A)

\*

Smoked trout with celeriac and beetroot carpaccio, drizzled with clementine dressing (B)

\*

Potted pulled pork, spiced butter served with apple jam and crusty bread (C)

\*

Pear and Kentish Blue salad, rosemary roasted almonds and pomegranate (D)



## MAIN COURSE

Free range turkey ballotine with all the trimmings (A)

\*

Roast fillet of cod with lemon and olive crust, spinach and braised puy lentils, parmentier potato (B)

\*

Gnocchi Parisienne, wild mushroom, cavolo nero, crumbled goat's cheese and pine nuts (C)

\*

Braised ox cheek with red wine and fresh herbs, chestnut mushrooms, confit shallots, bacon and pomme purée (D)



## PUDDING

Hush Heath pudding with brandy crème anglaise (A)

\*

Vanilla panna cotta, ginger and pineapple salsa (B)

\*

Almond and chocolate Bakewell tart (C)

\*

Kentish cheeseboard, quince, fruit chutney and The Captain's crackers (D)  
(£3 supplement)



£70

PER PERSON

CHRISTMAS DAY



LUNCH 12-5pm



£35

CHILDREN U12

*Glass of Balfour 'Leslie's Reserve' on arrival with selection of Kentish antipasti*

## TO START

Squash and cumin soup with cheesy toast (A)

\*

Sloe gin cured salmon with feta and samphire (B)

\*

Pressed ham hock, fennel and orange, with mustard mayonnaise and sourdough (C)

\*

Red onion tart, mulled pear, candied walnuts, goat's cheese and endive (D)



*Mojito and G&T Lollipops*

## MAIN COURSE

Individual beef Wellington, Chantenay carrots and pinot noir jus (A)

\*

Free range turkey ballotine with all the trimmings (B)

\*

Pan-fried stone bass, confit potato, wilted kale, lobster and mussel bisque (C)

\*

Applewood dumplings with roasted and puréed squash, sage crisps and sprout leaves (D)

## PUDDING

Hush Heath pudding with brandy crème anglaise (A)

\*

Vanilla panna cotta with honeycomb and passion fruit (B)

\*

Raspberry and chocolate profiteroles, dried raspberry crumble, with shaved white chocolate (C)

\*

Kentish cheeseboard, quince, fruit chutney and The Captain's crackers (D)