



sussex

Festive Pack

2026



BRITISH BISTRO

sussex

WINE BAR

CLASSIC
COCKTAILS

DRAFT
BEER

SUSSEX
SPARKLING

WINE BAR
&
BRITISH
BISTRO

6
3

sussex
BRITISH BISTRO



Celebrate The Festive Season With Local & Wild

This Winter, gather your loved ones and enjoy a Local & Wild feast inspired by the best of British produce and seasonal game. From 16th November, our **Christmas menu** brings the spirit of the season to life in true Gladwin style.

And for the grand finale, join us on **New Year's Eve** for a night of live music, flowing wine, and a celebratory menu to welcome 2027 in style.



Menu Concept

Our festive menus bring a Local & Wild twist to Christmas and New Year's Eve, celebrating the best of seasonal British produce – from our West Sussex farm to nearby pastures, hedgerows, woodlands, and the coast. Each dish is a true taste of the season.

Our Christmas menu is designed for convivial dining, with a four-course sharing-style feast: mouthfuls, generous sharing plates, prime cuts with seasonal sides, and indulgent puddings.

For New Year's Eve, expect an elevated celebration with an elegant tasting menu and sparkling wine on arrival. From our signature Sussex Beef Wellington to dark chocolate mousse, it's a night of flavour to welcome 2027 in style.



Christmas Menu

Mouthfuls

Mushroom Marmite Éclairs

Sourdough Bread, Cep Butter

Endive, Stilton, Pear Jam

Cornish Scallop, Burnt Butter Emulsion, Apple

Sharing plates

South Coast Grilled Octopus, Masala-Spiced Butternut

Pigs In Blankets, Honey Mustard Crème Fraîche

Sussex Partridge Popcorn, Spiced Plum Ketchup

Prime Cuts (Choice Of)

Grilled South Downs Venison, Celeriac Purée

Chalk Stream Trout & Chard Wellington, Watercress

Pan-Fried Goat's Cheese, Mushrooms, Hazelnuts (v)

Sussex Beef Fillet, Tarragon Mushroom Duxelles (+14.0pp) | 160g

Sides

Rosemary & Thyme Potatoes

Shaved Brussels Sprouts Salad

Pudding

Sticky Toffee Pear Parkin, Butterscotch, Clotted Cream

Dark Chocolate Mousse, Salted Caramel, Buckwheat

Honey Baked Truffled Brie (+6.0pp for 3 people)

For The Road

Mince Pie Jammy Dodger, Espresso Martini (+12.0pp)



New Year's Eve Menu

On Arrival

Nutty Vintage, Nutbourne Vineyards, Sussex, 2018

Mushroom Marmite Éclair

Exmoor Caviar Blini, Crème Fraîche (+18.0)

Torched Squash Carpaccio, Pumpkin Seed Butter, Frisée
Endive, Pear, Blue Cheese Salad

Sussex Beef Wellington, Wild Mushrooms, Red Wine Jus
Served With Rosemary Potatoes & Brussels Sprouts Salad

Pan-Fried Goat's Cheese, Cranberry Jam (+12.0)

70% Dark Chocolate Mousse, Hazelnut Praline, Buckwheat
Cranberry Fruit Pastel

98.0

Available on 30th & 31st December





What We're Pouring

To accompany your meal, we've listed some of our favourite tipples and bottles, fit for a celebration. Our full wine list will be available to order from on the day.

Nutty Vintage, Nutbourne, Sussex, England, 2018	64.0
Champagne Lagache, Blanc De Blancs Reserve, NV	79.0
Bacchus, Nutbourne Vineyards, Sussex, England, 2023	61.5
Abel, Tasman, Chardonnay, New Zealand, 2021	74.0
Michael Hall Roussanne, Barossa Valley, Australia, 2024	82.0
Le Petit Chemin, Cabernet Franc, France, 2024	58.0
Pinot Noir, Nutbourne Vineyards, Sussex, England, 2020	70.0
Coudoulet De Beaucastel, Côtes Du Rhone, France, 2021	90.0
Sussex Reserve Magnum, Nutbourne Vineyards, Sussex, 2022	75.0

Menu and prices subject to change.

Our Spaces For Hire

Semi-Private Hire

Host your event in half of the restaurant, with natural daylight by day and a warm, intimate candlelit atmosphere by night.

- Seated capacity: up to 50 guests
- Minimum spend: from £4000

The Hideaway Room

Experience exclusive use of our Chef's Table with a dedicated team and behind-the-scenes access to our Senior Chefs as they plate each dish right before you.

- Seated capacity: up to 14 guests
- Minimum spend: from £1800



The Green Room

A versatile private area at the back of our restaurant, separated by a curtain for privacy. Perfectly adaptable for your event, whether you're planning a relaxed gathering, a celebratory dinner, or something bespoke.

- Seated capacity: 15 to 36 guests
- Standing capacity: up to 46 guests
- Minimum Spend: From £2800

Full Private Hire

Our restaurant is also available for full private hire with a starting minimum spend of £7500.





Additional Information

Deposits & Card Details

For parties of 7-9, we require card details (no charge upfront). A £25pp fee will apply for cancellations within 72 hours.

For parties of 10+, a £40pp deposit is required to secure your booking. Deposits will be retained for cancellations within 72 hours.

For full hires, a £500 deposit is required (deducted from your final bill). Deposits are non-refundable if cancelled within 5 days.



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