

Christmas Day Lunch

First Course

**FINEST SMOKED SCOTTISH
SALMON SERVED WITH BROWN BREAD, SALAD
GARNISH & LEMON**

**ANTIPASTI CURED MEAT SELECTION
AVOCADO WITH PRAWNS
PRAWN COCKTAIL**

**MELON SERVED WITH PORT
CAMENBERT DEEP FRIED & SERVED
WITH CRANBERRY SAUCE**

Second Course

**SUSSEX ROAST TURKEY TRADITIONALLY GARNISHED
AND SERVED WITH ALL THE FESTIVE TRIMMINGS**

**FRESH SCOTTISH SALMON IN A DILL AND LEMON
SAUCE SERVED WITH ROAST POTATOES & WINTER
VEGETABLES**

**VEGETARIAN WINTER PIE SERVED WITH ROAST
POTATOES AND VEGETABLES**



Third Course

**CHRISTMAS PUDDING WITH FRESH CREAM
OR
STILTON CHEESE SERVED WITH CREAM CRACKERS
OR
AMARETTO TIRAMISU WITH PISTACHIO ICECREAM
OR
KNICKERBCKER GLORY**

**OUR CHRISTMAS LUNCH WILL BE COMPLETED
WITH COFFEE & MINCE PIES**

**Christmas Lunch will be served between
12.00 pm and 3.00 pm**

**FOR RESERVATIONS
PLEASE CALL EMILIO OR ROBERTO ON**

01273-325014

**Email: info@theregencyrestaurant.com
www.theregencyrestaurant.co.uk**



The Regency Restaurant is the oldest seafood restaurant on Brighton seafront. The Restaurant is a Grade II listed building and was originally built as the palatial seaside home by Thomas Coutts the founder of Coutts Bank in the early part of the 18th century, so that his wife could eat her favourite dish of King Prawns looking out at the sea.

When Mr Coutts died, leaving his wife Harriet the richest woman in Europe, she remarried the Duke of St Albans and they lived at the house throwing lavish parties by the seaside. It was turned into a restaurant in 1930.

The building still maintains all its original features as chosen by Harriet Coutts.

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Christmas Menu