

New Years Eve

(Advance booking & £10 deposit per person required)

Enjoy a glass of fizz on arrival at 7:15pm.

First course to be served at approximately 8pm

£45 per head

Amuse bouche

(Mushroom velouté, herb croûton & Parmesan)

Duck & cognac rillettes

(Damson gel, crispy skin, rye melba & micro sorrel)

Fillet of bass

(Dill crushed potatoes, Swiss chard, lobster sauce & crispy shallots)

Palate cleanser

(Salcombe gin sorbet)

Roasted loin of venison

(Fondant potatoes, celeriac puree, heritage carrots & crispy kale)

Wild mushroom, hazelnut & ricotta cannelloni

(Spinach purée, Parmesan, brown butter & toasted pine nuts)

Passion fruit & mango parfait

(Poppy seed tuile, blackcurrant sorbet & honeycomb)

Optional Artisan cheeseboard (£9.50 surcharge)

Sussex Charmer, Isle of Wight Soft, Shropshire Blue

(Fig & port chutney, crackers, grapes, celery & apple)

Happy New Year