

# New Years Eve

(Advance booking 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)

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## **Duck & cognac rillettes**

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

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## **Fillet of bass**

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

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## **Palate cleanser**

(Salcombe gin sorbet)

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## **Roasted loin of venison**

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

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## **Wild mushroom, hazelnut & ricotta cannelloni**

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

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## **Passion fruit & mango parfait**

(Poppy seed tuile, blackcurrant sorbet & honeycomb)

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## **Optional Artisan cheeseboard (£9.50 surcharge)**

Sussex Charmer, Isle of Wight Soft, Shropshire Blue

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

# Happy New Year