

New Years Eve

(Advance booking & £10 deposit per person required)

Enjoy a glass of fizz on arrival

First course to be served at approximately 8:15pm

£49.95 per head

Amuse-bouche

(Wild mushroom velouté, crispy chicken skin crumb)

Starter

(Filo pastry, smoked goats cheese mousse, salt baked beetroot, rocket)

Palette cleanser

(Champagne sorbet)

Treacle & honey cured cod

(purple potatoes, girolles, celeriac velouté, crispy kale)

Pan roasted duck

(pommes anna, artichoke puree, cavolo nero, roasted shallot, jus)

Rich dark chocolate & spiced rum delice

(maple and pecan ice cream)

Optional Artisan cheeseboard (£10.00 surcharge)

Sussex Charmer, Isle of Wight Soft, Shropshire Blue

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

Happy New Year