

New Years Eve Menu

Canapés on arrival

Starter

Humanely reared Foie gras parfait with brioche
pain perdu & fizzy Muscat grapes

Fish Course

'Black Cod', saffron marinated mango & fresh coconut salad, edible flowers

Main

Seared fillet of 5 week dry aged Sussex beef, bone marrow filled with
shitake mushroom, coriander pomme puree & umami glaze

Cheese Course

Terrine of montgomery cheddar & braeburn apple with
champagne jelly & hazelnut paste

Desserts

8 textures of Venezuelan chocolate kumquat & rosemary

Coffee & Petit Four

6 Course £ 79.95

An optional 15% service charge will be added to your bill

New Years Eve Menu

Vegetarian

Canapés on arrival

Starter

Whipped goats cheese, beetroot with balsamic & thyme
sour dough & baby carrot 'garden'

Middle course

Kilmer jar of butternut squash, wild mushrooms & truffle pasta,
Individual tiger bread

Main

Wild duck egg porcini Carpaccio, black garlic gnocchi,
Maderia & truffle jus

Cheese Course

Terrine of montgommery cheddar & braeburn apple with
champagne jelly & hazelnut paste

Dessert

8 textures of Venezuelan chocolate kumquat & rosemary

Coffee & Petit Fours

6 Course £ 79.95

An optional 15% service charge will be added to your bill

