

New Year's Eve Menu

Starters

Pressed smoked salmon, capers, shallots wrapped in nori with pink grapefruit & wasabi dressing | Spelt risotto, wild mushrooms & rocket

Second Course

Pear, chicory, walnut salad with a Roquefort dressing

Mains

Loin of venison with Cajun spiced butternut squash, goat's cheese potato gratin & sprout leaves | Pan seared monkfish fillet with a curried white wine chowder | Vegetarian Wellington with Cajun spiced butternut squash, goat's cheese potato gratin & sprout leaves

Desserts

Chocolate marquis with roasted pineapple | Tonka bean creme brûlée with lychee sorbet

Cheese Course

A selection of cheeses with our seasonal chutney & artisan biscuits

Coffee, Tea & Chocolates

'Sussex Barn' ground cafetière coffee or Camellia's tea, with chocolates

Hotel guests on a dinner, bed & breakfast basis are entitled to a standard 3 course meal excluding side dishes, supplements or specials. All items on the menu are subject to availability. Some of our dishes may contain allergens, please ask a member of our team for advice.