

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