



## New Year's Eve 2018

### Starters

Spicy Roasted Parsnip Soup served with a crusty bread roll (V)  
Chicken Liver Parfait with Red Onion Chutney and Crispy Fig Toasted Soda Croute  
Pan Fried Scallops, Textures of Cauliflower, Wasabi Mayo  
Smoked Salmon Mousse, Pickled Cucumber, Granary Toast  
Fig and Goat's Cheese Parcels served with Butternut Puree & Crispy Walnuts (V)

### Main Courses

Rare Beef Wellington, Glazed Baby Vegetables, Chateau Potatoes and Madeira sauce  
Wild Mushroom Gnocchi, Parmesan Foam, Red Frisee (V)  
Grilled Fillets of Sea Bass, Dauphinoise and Samphire  
Roulade of Chicken, Leg Meat and Sage Stuffing, Fondant Potatoes, Tenderstem Broccoli with  
a rich Red Wine Sauce  
Duck Breast, Butternut Squash Puree, Duchess Potatoes, Savoy Cabbage and Tarragon Gravy  
Roasted Beetroot and Butternut Squash Wellington with a Kale pesto served with Charred  
Brussel Sprouts (V)

### Desserts

Traditional Italian Tiramisu with Vanilla Ice Cream  
Dark Chocolate Fondant served with Orange Sorbet  
Warm Apple Crumble served with Vanilla Custard (V)  
Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream  
Luxury Brambletye Cheese board

**£49 per person on a table of 4**

**£55 per person on a table of 2**

***£10 non-refundable deposit per person.***

We work closely with our suppliers and to the best of our knowledge all our products are GM free. Some dishes may contain nuts. If you have any specific dietary requirements please ask one of our team at the time of pre-ordering who will endeavour to accommodate your needs.