

NEW YEARS EVE MENU

CHAMPAGNE RECEPTION

PRE-STARTER

VEGETARIAN & VEGAN OPTION AVAILABLE

HOT SMOKED SALMON

CUCUMBER TEXTURES, FRESH HORSERADISH, PUFF PASTRY

BREADED GOOEY CAMEMBERT

RED ONION MARMALADE, BALSAMIC GLAZE, MICRO LEAF SALAD (V)

GLAZED PORK BELLY

CELERIAC REMOULADE, HOMEMADE BBQ SAUCE (GF)

BRUSSEL SPROUT BHAJI

LENTIL DAHL, RAITA (VE, GF)

6OZ BEEF FILLET STEAK

CHICKEN LIVER PÂTÉ, TOASTED BRIOCHE, SAUTÉED SPINACH, MADEIRA JUS

PAN FRIED CAULIFLOWER

TEMPURA CAULIFLOWER, CUMIN HUMMUS, CRISPY CHICKPEAS, FRISÉE (VE, GF)

SOUTH DOWNS VENISON HAUNCH STEAK

BRAISED CHICORY, GLAZED FONDANT POTATO, WILD MUSHROOM, GAME JUS (GF)

OVEN ROASTED COD

SAFFRON RISOTTO, GRILLED SALSIFY, CHIMICHURRI SAUCE (GF)

CORN FED CHICKEN BREAST

CELERIAC PUREE, TURKEY LEG CROQUETTE, KALE, ROAST DUCK JUS (GF)

INTERMEZZO

BAKED TOFFEE APPLE

SHORTBREAD, RUM & RAISIN ICE CREAM (GF, VE)

DOUBLE CHOCOLATE BROWNIE

CLEMENTINE SYRUP, OVEN ROASTED CHESTNUTS (V)

PASSION FRUIT CURD

GRILLED PINEAPPLE, PASTRY SHARDS, POPPING CANDY (V)

GREAT BRITISH CHEESE BOARD

FIGS, CRACKERS, CHUTNEY (V)