



NEW YEAR'S EVE

MENU

STARTERS

Home-marinated venison carpaccio

macerated blackberries, pistachio nuts,
tarragon leaves

Pan-fried fillet of South Coast mackerel

beetroot puree, pickled golden beetroot, goat's
cheese mousse, horseradish, almond crumb

Tunworth brie and fig tartlet (v)

white onion puree, dressed pea shoots,
walnut dressing

MAINS

Braised shin of English beef

dauphinoise potatoes, wilted greens, butternut
puree, roasted squash, crispy shallots, thyme jus

Pan-fried guinea fowl supreme

fondant potato, roasted cauliflower puree,
roasted chestnuts, fig and apple jus

Baked fillet of cod with a Sussex Charmer cheese and herb crust

sautéed potatoes, samphire and crayfish salsa

Mushroom, spinach and smoked Applewood cheese Wellington (v)

roasted new potatoes, braised baby leeks,
Pernod velouté

DESSERTS

Dark chocolate fondant

rum butter ice cream, toasted hazelnuts

Vanilla panna cotta

Morello cherry puree, winter spiced berries

Apple tarte tatin

Granny Smith apple puree, Meadow Cottage apple
sorbet, almond crumb

OPTIONAL CHEESE COURSE

Selection of English cheeses

homemade chutney, grapes and crackers
(£5 supplement)

£57.95

The evening will include live music