



New Year's Eve



Kir Royale or Orange Juice

Amuse Bouche

Starters

Brighton Blue, Walnut & Pear Tarte Tatin (v)

With crispy shallots, garlic croutons & a roquefort, fig & rocket salad

Chicken Liver Parfait

Port & brandy infused chicken liver served with an apple compote, shallot tarte tatin & toasted bloomer

Pan Fried Scallops

*With a champagne velouté, crispy pancetta & charred cauliflower
(Freshly delivered from Brighton and Newhaven fish markets)*

Honey Glazed Duck Breast

*Served with blackberry jus, game chips & crispy kale
(From Prinkle Farm, Heathfield)*

Crayfish, Prawn & Avocado Cocktail

*Served with avocado mousse, lemon & dill gel, mixed leaves, lemon dressing & rye bread
(Freshly delivered from Brighton and Newhaven fish markets)*

Salt & Pepper Squid

*With a chilli, lime & coriander mayonnaise, fresh rocket & a lime wedge
(Freshly delivered from Brighton and Newhaven fish markets)*

If you have a food allergy/intolerance or special dietary requirement, please speak to a member of staff about the ingredients in your food when placing your food order. Thank you.

Intermediate

Raspberry Sorbet topped with Prosecco

Main Courses

Fillet of Beef Wellington

Fillet of beef wrapped in mushroom duxelles & puff pastry served with fondant potato, red wine jus, watercress puree & seasonal vegetables

(From Prinkle Farm, Heathfield)

Pan Fried Halibut

Served with sauteed dill new potatoes, champagne & prawn velouté, crispy monkfish cheeks, dill oil & seasonal vegetables

(Freshly delivered from Brighton and Newhaven fish markets)

Duo of Sussex Lamb

A pan fried rump & braised leg croquette with dauphinoise potato, cauliflower puree, goats cheese crumb, seasonal vegetables & rosemary jus

(From Prinkle Farm, Heathfield)

Pan Fried Sea Bass

With sauteed dill new potatoes, samphire, haddock croquette, seasonal vegetables & a red pepper puree

(Freshly delivered from Brighton and Newhaven fish markets)

Roasted Chicken Supreme

With a parma ham & potato terrine, creamed leeks, mini chicken & pancetta pie, red wine jus & seasonal vegetables

(From Blakes Meats, Hollingdean)

Sweet Potato & Four Cheese Wellington (V)

Brighton blue, Sussex charmer, Golden Cross goats cheese, smoked applewood & sweet potato wrapped in puff pastry & served with sauteed new potatoes, red pepper puree, a caper & tomato salsa & seasonal vegetables

**Please ask a member of staff for dietary information
or a vegan menu**

We do not knowingly serve GM food. Our kitchen is in contact with nuts, shellfish & gluten. If you have a food allergy or special dietary requirement, please notify a member of staff. Thank You

Desserts

Baileys Crème Brulee

Served with shortbread & garnished with mixed berries and chantilly cream

Trio of Chocolate Mousse

White chocolate, milk chocolate & dark chocolate & orange mousse served with chocolate soil, crushed pistachios & mixed berries

White Chocolate, Vanilla & Fudge Cheesecake

On a ginger biscuit base with honeycomb ice cream, prosecco jelly & mixed berries

Salted Caramel Sticky Toffee Pudding

Served with white chocolate ice cream, fudge pieces & toffee sauce

Passionfruit Panna Cotta

With a rum, chilli & pineapple salsa, fresh honeycomb, white chocolate soil & passionfruit gel

Oak Barn Cheese Plate

A trio of British cheeses served with water biscuits, maple walnuts & muscat grapes

Fresh Filter Coffee or Tea

£49.95 per person

All staff share gratuities that are kindly given

