



New Years Eve Extravaganza

- To Start -

Prosciutto de Parma, slow cooked thyme honey figs, balsamic grelot onions and Sussex blue (gf)

Sussex Coast mackerel, charred cucumber, beetroot, pickled shallots and horseradish crème fraiché (gf)

Stuffed vine tomato with pea and asparagus mousse, avocado balls and micro leaves (v,ve, gf)

- In The Middle -

Slow cooked Sussex rump of lamb, Parmesan dauphinoise potatoes, minted pea puree, heritage carrots and parsley brioche crumb (gf*)

Seared sea bass fillet, saffron and crab potato cake, sauce vierge, green beans and samphire(gf)

Chickpea pancake, griddle lemon halloumi, warm caponata salad, olive tapenade, and orange, thyme and saffron dressing (v,ve*,gf)

- To Finish -

Glazed lemon tart with pomegranate and raspberry compote (v)

Pineapple upside down cake, lemongrass, mango and lychee salsa with lemon sorbet (v)

Sliced tropical fruit with lemon sorbet (v,ve,gf)

Selection of British and continental cheese accompanied by walnut bread, fruit chutney and crackers (gf*)

(v) = Vegetarian

(ve) = Vegan

(gf) = Gluten Free

() = Dish will be adapted to be suitable for gluten-free and/or vegan guests*