

New Year's Eve Menu



STARTERS

Creamy New England Style Clam Chowder with Sourdough Bread & Butter

Porter Braised Beef Shin and Horseradish Croquette and Green Tomato Chutney

Warm Seafood Cocktail – Scallops, Prawns, Crayfish, Mussels with Baby spinach

Pressed Winter Vegetable Terrine, Mulled Wine Gel and Homemade Toast (V)



Whole Quail and Black Pudding Ballotine and Parsnip Textures



MAINS

**Fillet of 28 Day Matured Beef Wellington with Winter Truffle
Mashed Potato, Glazed Carrots and Beef & Port Jus**



**Pan Roasted Pave of Halibut, Pommes Anna and
Champagne Velouté**

**20oz Old English Saddleback Pork Chop, Sage and Onion
Duchesse Potatoes with Pancetta & Brussels Sprouts
and Mustard & Cider Sauce**

**Pan Roasted Handmade Gnocchi, Wild Mushroom Fricassee,
Tarragon Cream Sauce, Thyme and Parmesan Tuille (V)**



DESSERTS

**Exotic Fruit Cocktail with Sweet Lemon Crème Fraiche
and Pistachio Biscotti (V)**

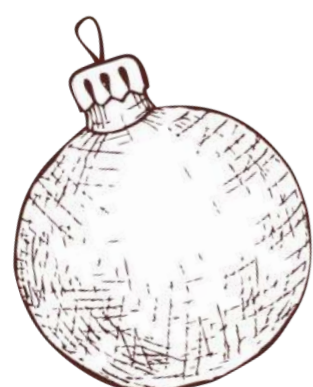


Cointreau Crème Caramel and Orange Salad (V)

Baileys and Chocolate Drizzle Cake with Salted Caramel Cream Cheese Frosting (V)

Rum and Raisin Spotted Dick, Rum Sauce Anglaise and Rum and Raisin Ice Cream (V)

**Local Cheeseboard – Winterdale Shaw, Kentish Blue, Sussex Brie, Savoury Crackers,
Grapes, Quince Jelly and Homemade Chutney**



**New Year's Eve – 3 Courses £69.95
Over 18s only for New Year's Eve Celebrations
£20 Deposit per person required to confirm booking
Pre-Order Required by Friday 21st December**



Reservation Name :

New Year's Eve Reservation

Tel. Number :

Email :

Guest Name

Clam Chowder

Beef Shin

Seafood Cocktail

Veg Terrine (V)

Quail & Black Pud.

Beef Wellington

Halibut

Pork Chop

Gnocchi (V)

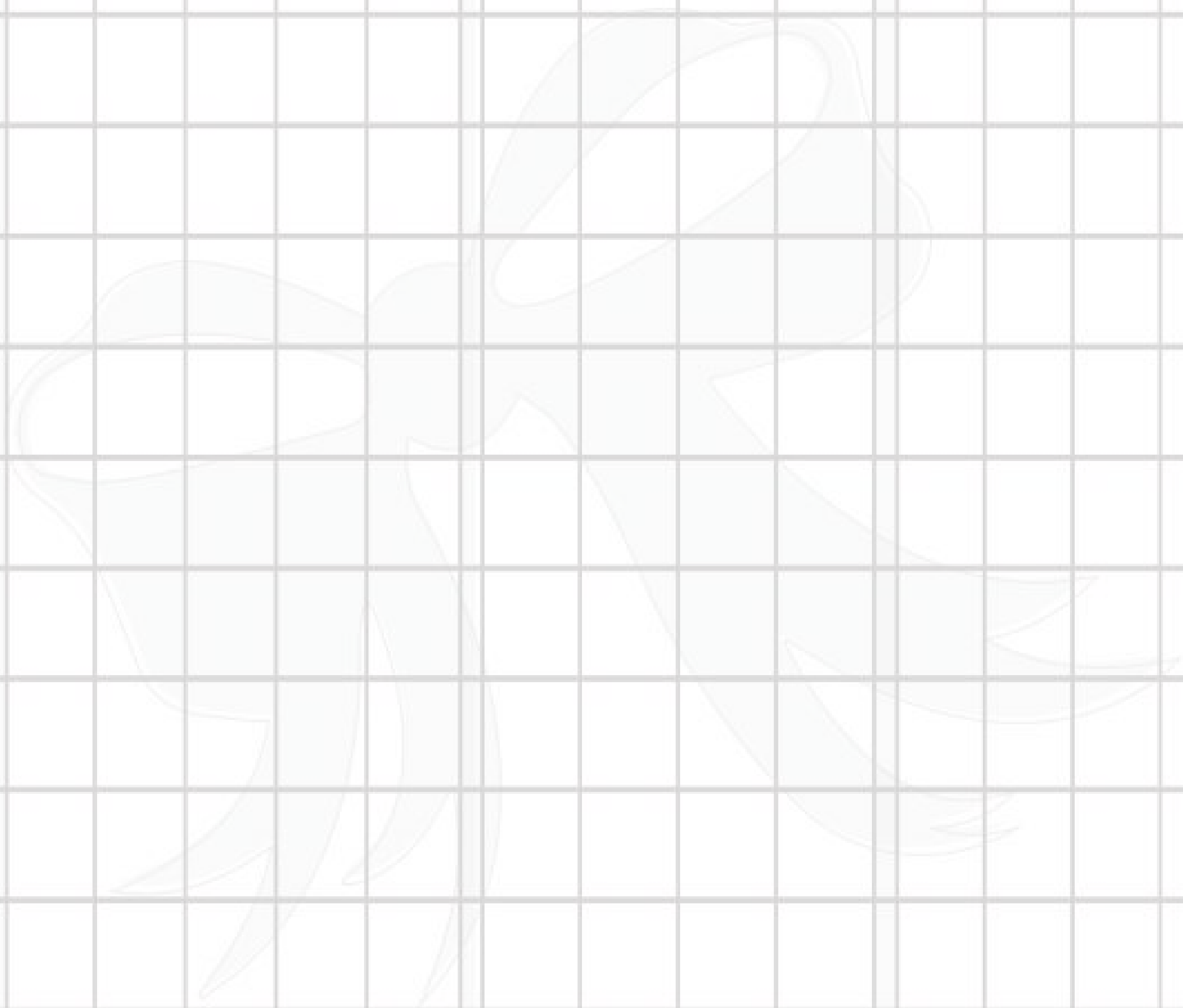
Fruit Cocktail

Crème Caramel

Choc. Cake

Spotted Dick

Cheeseboard



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