

NEW YEAR'S EVE 2025

4 COURSES £80

FOR RESERVATIONS 7PM ONWARDS

AMUSE BOUCHE

A Mushroom & Onion Ragout with Truffled Potato Espuma
Corn Bread & a Selection of House Butters

STARTERS

Twice Baked Sussex Charmer Cheese Soufflé

*Roquefort Cream Sauce - **vegetarian***

Pan Roasted Orkney Scallops

Crisp Bacon, Wilted Spinach, Garlic Butter, Chicken Jus

Pan Seared Shell off King Prawns

Winter Squash Risotto & Fresh Winter Truffle

Heritage Beetroot, Vegan Feta & Poached Pear Salad

*Candied Walnuts, Red Vein Sorrel, Clementine Dressing - **vegan***

Asian Belly Pork in Caramelised Black Vinegar

*Crisp Asian Salad, Toasted Peanuts, Crisp Fried Shallots, Orange Segments - **peanuts***

MAINS

6oz Fillet Steak

Sauteed Wild Mushrooms, Wilted Spinach Caramelised Onion Puree, Truffle Fries & Maderia Jus

Pan-roasted Fillet of Bream with Seared King Prawn

Champagne & Caviar Velouté, White Bean Cassoulet

Aromatic Honey-glazed Breast of Duck with Duck-fat Potato Galette

Wilted Spinach, Celeriac Purée, Roasted Beetroot

Sautéed Hen of the Woods on Jerusalem Artichoke Terrine

*Spinach, Creamed Celeriac, Winter Truffle – **vegetarian***

Cauliflower, Chickpea & Roasted Sweet Potato Malay Curry

*Fragrant Jasmine Rice, Tenderstem, Crisp Onion Bhaji – **vegan***

Seafood Platter for Two Persons

*Seared Whole Scallops & Garlic Butter, Grilled shell-on Argentinian Red Prawns,
Salt & Pepper Tempura Squid, Breaded Whitebait, British Mussels in Cider & Double Cream with Smoked
Bacon Lardons & Leeks served with Fries, Bread & Garlic Aioli*

Seafood Platter plus a Lobster Thermador £30 supplement

DESSERTS

Warm Pear Tarte Tatin

Jude's Spiced Ginger Ice Cream

Dark Chocolate Pot & Milk Chocolate Praline Crèmeux

*Baileys Mousse, Salted Popcorn - **nuts***

Crème Brûlée

Cinnamon Palmier Biscuits

£7 Supplement per person

A selection of Local Sussex Cheeses

All supplied by Alsop & Walker, Served with Oat Cakes and Millers Biscuits,
Fig & Apple Chutney & Quince Paste.

Idle Hour - A semi-hard cheese; creamy tasting with citrus undertones and a hint of nut. Pasteurised cow's milk.

Sussex Blue - A semi-hard creamy tasting mild blue cheese with a natural edible rind. Pasteurised cow's milk.

Woodside Red – A Creamy Red cow's cheese with a natural Edible rind, made with Vegetarian Rennet, Mellow

Sussex Camembert - A creamy mushroom earthy tasting cheese with a natural white edible rind. cow's milk
