
EARLY NEW YEAR'S EVE SUPPER

2 COURSES £34

3 COURSES £40

FOR RESERVATIONS BETWEEN 5.30PM & 6.30PM

STARTERS

Spiced Sweet Potato Soup

*Finished With Ginger, Lime & Coconut Milk - **vegan***

Asian Belly Pork in Caramelised Black Vinegar

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

Pan Seared Shell off King Prawns

*Garlic Butter, Chilli, Parsley & Lemon - **gluten free***

MAINS

Breaded Pheasant Escallop with truffle Fries, Garlic & Parsley Butter

Free-Range Fried Egg, Tenderstem Broccoli, Sauteed Wild Mushrooms

Deep-fried Cod in 'Langham Best' Batter with Hand-cut Skin-on Chips

Crushed Peas, Tartare Sauce, Lemon

Shoulder of South Downs Venison Casserole

*Creamed Potato, Hispi Cabbage, Chestnut Suet Dumpling, Red Wine Sauce - **nuts***

Chicken & King Prawn Thai Coconut Curry with Fragrant Jasmine Rice

*Toasted Peanuts, Crisp Fried Shallots, Tenderstem, Sweet Potato - **peanuts***

Cauliflower, Chickpea & Roasted Sweet Potato Malay Curry

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

DESSERTS

Warm Pear Tarte Tatin

Jude's Spiced Ginger Ice Cream

Spiced Bramley Apple, Plum & Blackberry Crumble

*Jude's Madagascan Vanilla Ice Cream - **vegan, gluten free***

Vanilla Baked Rice Pudding

Cinnamon Mulled Fruits & Clotted Cream