

New Year's Eve Dinner

A welcoming Amuse Bouche of Mushroom & Onion Ragout and Truffled Potato Espuma

Corn Bread and a Selection of House Butters

Starters

Heritage Beetroot, Brighton Blue & Poached Pear Salad

Walnuts, Red-Vein Sorrel, Clementine Dressing – vg

Asian Belly Pork in Caramelised Black Vinegar

Crisp Asian Salad, Toasted Peanuts, Crisp-fried Shallots, Orange Segments - nuts

Pan-roasted Scallops with Jerusalem Artichoke Velouté

Toasted Corn Kernels, Winter Truffle

Pheasant Boudin with Caramelised Apple and Black Pudding

Puy Lentils, Parsnip Purée, Madeira Jus

Mains

Fillet of Beef with Duck-fat Potato Galette and Red Wine Jus

Wilted Spinach Wild Mushrooms, Slow-roasted Carrot, Onion Purée

Pan-roasted Halibut 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

Pan-roasted Lobster Tail with Slow-cooked Belly of Pork and Shellfish Bisque

Confit Tomato, Creamed Potato, Herb Oil

£20 Supplement

Sautéed Hen of the Woods on Jerusalem Artichoke Terrine

Spinach, Creamed Celeriac, Winter Truffle – vg

Palette Cleanser from the Kitchen, of Strawberry Rossini

Desserts & Cheese

Date & Sticky Toffee Pudding with Butterscotch Sauce

Jude's Spiced Ginger Ice Cream

Dark Chocolate Pot, Milk Chocolate Praline Crèmeux

Baileys Mousse, Salted Popcorn - nuts

Roasted Apples & Calvados with Caramelised Apple Parfait

A Play on Cheese

Two Mini Cheese Scones, Stilton Butter, Vacherin du Haut-Doubs, Homemade Chutney

£68 Per Person

10% discretionary service is added to your bill and received with thanks.

We rely upon you, to let us know about allergies or dietary requirements.