

# New Year's Eve - 2017

## Starters

### *French Onion Soup (v)*

Gruyere Crouton, Homemade Crusty Bread

### *Terrine of Wild Game in Port Jelly*

Chargrilled Sourdough, Cranberry Compote

### *Seafood Medley*

Home Smoked Salmon, Marinated Crevette, Salmon Mousse topped with Cucumber & Mint Jelly

### *Goats Cheese & Basil Roulade (v)*

Sunblushed Tomatoes & A Watercress Salad

### *Smoked Aylesbury Duck Breast Salad*

Raspberry & Thyme Vinaigrette Dressing

## Mains

### *Pan Seared Monkfish*

Thai Coconut Broth, Mussels, Prawns

### *Forest Truffle Chicken*

Corn Fed Chicken Breast, with a Madeira, Wild Mushroom, Tarragon Cream Sauce, Topped with Truffle Shavings, Parmentier Potatoes

### *Port & Thyme Marinated 8oz Fillet Steak*

Hand Cut Chunky Chips, Roquefort Sauce, Cherry Vine Tomatoes  
(Served Medium Rare)

### *Duo of Lamb*

Noisette of lamb, with Apricot, Spinach & Feta & A Mini Lamb Wellington, Rosemary Fondant Potatoes, Red Wine Jus

### *Wild Mushroom, Butternut & Brie Wellington (v)*

Herb Roasted Baby Potatoes, Roasted Shallots, Chervil Cream Sauce

All Dishes Served with Selection of Fresh Seasonal Vegetables

## Desserts

### *Mulled Spiced Plum Tarte Tatin*

Cinnamon Ice Cream

### *Grand Marnier Crème Brûlée*

Orange Zest Shortbread

### *Handmade Local Ice Cream*

Cream Cheese Ice Cream, Pear Puree, Meringue & Ginger Cake Crumbs

### *Trio of Chocolate*

White Chocolate & Raspberry Cheesecake, Milk Chocolate Mousse, Chocolate & Kirsch Trifle

### *English Cheeseboard*

Stinking Bishop, Sussex Blue, Black Bomber, Quince Jelly, Celery, Grapes, Biscuits

£60 per person

£25 per person non-refundable deposit required to confirm booking – Menu Subject to Change  
Pre-orders and final balance must be received no later than December 1<sup>st</sup>

Live Music in the Bar from Mark Scobey from 9.30pm

Late Bar, Carriages at 1.30am