

New Years Gala Night Menu

Luxury Menu with Acoustic Singer, Close Up Magician & Live Band

amuse bouche

parsnip veloute, prosciutto crisp, crispy sage

STARTERS

Sussex Coast Fish Stew (GFi)

King Scallop & Crab Mousse, Chilli Cracker, Lemon & Samphire Salad (GFi)

Three Bird Terrine, Cranberry & Apple Relish, Flat Bread Shard (GFIA)

Vegan Cheese & Herb Mousse, Courgette Ribbons (V/VEA)

Sussex Cheese Souffle, Date Chutney (V)

MAINS

ROASTED GOOSE (GFi)

Sliced Breast of Goose, Goose & Apple Bon Bon, Roast Potatoes, Carrots & Parsnip, Butternut Puree

WINTER SPICED SOuTH DOWNS LAMB (GFI)

Lamb Medallion, Lamb Breast Fritter, Masala Sauce, Wilted Spinach, Spiced Fondant

PAN FRIED SEA BASS (GFI)

Buttered Spinach, Clams, Poached Cod Cheeks, Fish Sauce

BEETROOT & SQUASH NUT WELLINGTON (V/VEA)

Roast Garlic Mash, Roasted Seasonal Vegetables, Port Jus

DESSERT

Raspberry & Almond Frangipane Tart, Vanilla Ice Cream (GF)

Panettone Bread & Butter Pudding, Light Vanilla Custard

Creme Patisserie Filled Profiteroles, Salted Caramel Sauce

Winterberry Shortbread Stack (PBA)

Coffee and Macaron (GF)

CHEESE TABLE

Served at 11pm

A Selection of Sussex Cheeses, Homemade Chutneys, Fresh Fruit and Biscuits (GFIA)

Champagne at Midnight

Carriages 12:30pm