



New Year's Eve Dinner Menu

Thursday 31st December

Champagne and canapés

FIRST COURSE

Seared Scottish scallops

Lobster butter, cauliflower purée, apple salad

SECOND COURSE

Millstream home smoked salmon

Celeriac remoulade

SORBET COURSE

Granny Smith & basil sorbet

MAIN COURSE

Rack of English lamb

Dauphinoise potato, stem broccoli, red wine jus

DESSERT

White chocolate & passion fruit cheesecake

Mango sorbet, sesame seed tuile

Or

Sussex and Hampshire cheeses

Wafers, oatcakes, quince jelly

COFFEE OR TEA WITH CHOCOLATES

Five course menu £135 per person



All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.

If you require further information on food allergens, please ask one of our team members.

All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill which will be distributed fairly amongst the staff.