



New Year Gala Menu

On Arrival

Kir Royale Cocktail

Amuse Bouche

Starters

Salmon Tartare

with Pickled Beetroot, Lemon Jelly and Caviar Hollandaise

Intermediate Course

Pressed Gressingham Duck Terrine, Five Spiced Carrot Puree,
Crispy Kale and Truffled Croutons

Main Course

Roasted Free Range Chicken

wrapped in Parma Ham, Rosemary Mashed Potato and Wild

Mushroom Jus

Pan Fried Dover Sole

Sun Blushed Tomato, Chorizo Crushed Potato, Asparagus, Wilted

Spinach, Basil Pesto Velouté

Fillet of Sussex Beef

on Crispy Crouton with Chicken Liver Parfait, Dauphinoise

Potato and Wild Mushroom Jus

Mushroom and Winterberry Pithivier

Apricot and Sage Stuffing, Roast Potatoes, Brussels Sprouts,

Glazed Carrots and Truffle Sauce

Desserts

Trio of Desserts

Red Wine Poached Pear, Cherry Panna Cotta, and a Dark

Chocolate Tart

Midnight Toast of Prosecco

