



NEW YEAR'S EVE MENU

STARTERS

**Roasted artichoke, onion, parsnip
and Sussex cider soup (v)**
fresh bloomer bread

Smoked ham hock and Sussex cheddar fritters
Secretts salad, pickled apple, onion jam

John Ross whiskey-cured salmon
smoked beetroot, Secretts salad, pickled walnuts

Duck liver pâté
caramelised onion jam, pickled wild mushrooms,
toasted croutes

MAINS

Slow-braised Gressingham duck leg
smoked pancetta gratin, buttered vegetables,
wild mushroom jus

Roasted vegetable and goat's cheese pie (v)
Parmesan mash, tenderstem broccoli,
roasted red pepper jus

Flame-grilled ribeye steak
cooked medium-rare, with roasted tomatoes,
field mushroom, chunky chips and béarnaise sauce

Pan-fried fillet of sea bass
crab, prawn and tomato bisque, saffron potatoes,
tender green vegetables

DESSERTS

Warm chocolate fondant brownie
spiced poached pear, vanilla ice cream,
praline crumb

Maple and pecan tart
spiced plums, clotted cream ice cream

Baileys crème brûlée
vanilla shortbread

OPTIONAL CHEESE COURSE

Selection of English cheeses
artisan biscuits, celery, grapes and chutney
(£5 supplement)

£49.50