



New Year's Eve Menu 2017

Amuse bouche

Oyster bloody Mary on ice

Starter

Breast of wood pigeon

Smoked cauliflower puree, caramelized dates and pine kernels

Smoked tofu (V)

Cauliflower puree, caramelized dates and pine kernels

Intermediate

Chichester Lobster risotto

Lobster bisque, king prawns, rainbow vegetables

Moon-blushed tomato risotto (V)

Tender stem broccoli, broad beans

Main course

Braised featherblade of beef

Sweet potato croquette, pureed & glazed carrots, lambs lettuce and rich jus

Spinach, mushrooms and beetroot wellington (V)

Sweet potato croquette, pureed & glazed carrots, lambs lettuce and reduction

Dessert

Chocolate Globe

Caramel, brownie & clotted cream

