

A Timbale of Smoked Salmon, Prawn & Crayfish Tails

Served with a Lemon & Dill Dressing

Half a Galia Melon

Filled with Seasonal Fruits, Mango Sorbet & Passion Fruit Syrup

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Roast Sirloin of Beef

Turned Roast Potatoes, Red Wine and a Wild Mushroom &

Shallot Jus

Rosemary Roasted Rump of English Lamb

Dauphinoise Potatoes, Red Currant Jus

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Vanilla Panacotta

Poached Fruits & Raspberry Sorbet

A Plate of Sussex Cheese

Served with Oatcakes, Quince Jelly & Walnuts

## NEW YEARS EVE 2018

With Lou Taylor's Soul Train

7.00/7.30pm



*£78.00 per ticket*

*With a sparkling toast at midnight!*



*A vegetarian option will be available.  
If you have a food allergy or special dietary  
requirement, please let us know.  
Please confirm your table with menu choices  
and full payment.*