



Garden Room New Year's Eve Dinner Menu

Smoked Duck & Mango (Su,M,Mu)

Crisp roquette, pickled carrots, watercress, toasted seeds

or

Asparagus & Quail Egg Salad (Su,E,M)

Parmesan crisp, herb oil

Sussex Smokey (F,G,M,Su)

Sourdough crumb

Classic Beef Wellington, Creamed Madeira Jus (Su,Ce,M,G,E)

Dauphinoise potato, Roscoff onion, heritage carrots

or

Roast Fillet of Loch Duart Salmon (F,M,Su,Mo)

Pea, samphire & sea herb risotto, tempura mussels, dill oil

Dark Chocolate and Cherry Tart (So,G,M,E,Su,N)

Milk ice-cream

or

Yuzu Iced Souffle (M,So,Su,N,G,E)

Pomegranate cream

Coffee and Petit Fours

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order See menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten

L - lupin M - milk & dairy Mo - molluscs Mu - mustard

N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans

Su - sulphur dioxide & sulphites V - vegetarian PB - plant based

The menu and allergens are subject to change.