

Mirabelle Restaurant

New Year's Lunch Menu

STARTER

Mushroom, Chestnut and Shallot Profiteroles (V,G,E,M,Su,Ce,Mu)
Duddleswell anglaise, truffle salt

Salmon Gravavlax Cured in Dill (F,C,M,Ce,Su,Mu)
treacle, cumin, cinnamon, cucumber sorbet, pumpernickel

Confit Heritage Carrots (V,PB,Su,Ce,Mu)
crispy chickpeas, carrot crisp, pumpkin seed sabayon

Duck Confit and Goose Liver Terrine (G,E,Su,N,Ce,Mu,M)
morello cherries and pistachio, Armagnac jelly, caramelised spiced brioche

MAIN COURSE

Spiced Ribbed (Pork Belly) (M,E,Ce,Mu,Su)
julepouse sausage, baby carrots, fermented
red cabbage, crispy kale, juniper jus

Cranberry Glazed Beef Short Rib Pave (F,G,Su,Ce,Sh,Mu,M)
turnip fondants, glazed maple parsnips, celeriac puree, hispi cabbage

Pan Roasted Brill Fillet (F,Sh,C,Ce,M,Su,Mu,Mo)
brown shrimp and Sussex sparkling buree blanc, salsify,
crispy kale, picoia pepers

Roasted Squash Roulade (V,M,E,Ce,N,Mu,Su)
stuffed with ricotta, pumpkin seeds, caramelised chicory,
golden raisins, fennel, chilli with a miso butter

Miso Marinated Aubergine (V,M,E,Ce,N,Mu,Su) (cashews)
shitake mushrooms, sake pickled cranberries, soy cashew toffee sauce

DESSERT

Baileys Whipped Cheesecake (M,So,Su,G,E)
white chocolate soil, white chocolate ice-cream, cranberry compote

Spiced Apple Crumble Trifle (M,E,Su,N)
rum caramel and apple compote, streusel, spiced custard

Mince Pie Sticky Toffee Pudding (M,E,G,Su,N)
calvados butterscotch, mincemeat ice-cream, caramel tuille

Selection of Ice-Creams and Sorbets (G,M,Su,Ce,Se,Mu)
biscuit crumb, tuille

Selection of cheeses (G,M,Su,Ce,Se,Mu) (some cheese may be unpasteurized)
three or five of the finest cheeses, homemade chutney,
grapes, sourdough crackers, salted butter

*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 and note the following menu content abbreviations for your information:*

*Ce - celery / C - crustaceans / E - egg / F - fish / G - cereals containing gluten / L - lupin / M - milk / 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.