

The Sussex Produce Café

New Year's Eve 2018

Six Course Tasting Menu &
Live Music from Taylor Maid £65

Selection of canapés

then

Pan-fried scallops, parsnip purée, parsnip crisps, pea cress

then

Goats cheese soufflé, sautéed wild mushrooms, herb cress

please choose your next course...

Pan-roasted monkfish tail, clam, dill and white wine sauce,
wilted spinach, roasted new potatoes

or

Pan-roasted venison haunch, chestnut purée, tender stem broccoli,
fondant potato, red wine jus (gf)

then

Rich chocolate fondant, homemade vanilla ice cream

then

Colston Bassett Stilton cheese, fruit chutney, celery, grapes, cheese biscuits (gf*)

then

Local Sussex sparkling wine served at midnight

Key: v = vegetarian; gf = gluten free;

* Asterisk means we can amend the dish to do this option if requested.

Gratuities are at your discretion. A discretionary service charge of 10%
will be applied to parties of six people or more. Thank you.