

December Luxury Private Dining Menu

£75.00

This menu is available for lunch and dinner and includes canapés. A pre-order must be given in advance. We are happy to offer suitable alternatives for any dietary requirements.

Crown Prince Pumpkin Velouté with Toasted Seeds



Smoked Salt Baked Celeriac

High Weald cows curd, ash, hazelnut and citrus

Seared Orkney Scallops

caramelised cauliflower, fresh pear, verjus syrup and watercress

Seared Carpaccio of Local Roe Venison

beetroots, horseradish, croutons and marinated mushrooms



Black Truffle and Field Mushroom Risotto

pak choi, Jerusalem artichoke crisps and gremolata

Newhaven Landed Turbot

native lobster, salsify, wilted greens and a caviar beurre blanc

Breast and Thigh of Grange Farm Guinea Fowl

baked polenta, honeyed parsnips, pak choi and mead sauce

Roasted Fillet of 50 Day Aged Sussex Beef

fondant potato, braised cheek, sprouting broccoli and Port sauce



Passion Fruit Soufflé

Sauternes ice cream

Variations of Garden Apple

caramel mousse, treacle and cinnamon

Guanaja Dark Chocolate Bar

candied pine nuts and pine needle ice cream



Coffee, Chocolates and Mince Pies