

Wild Flor

31st December 2023

Sparkling; Classic Cuvee, Digby Fine English, West Sussex NV
Sherry; Fino 'El Aljibe' Bodegas Poniente £14 / Oloroso 'Don Nuño', Lustau £8

New Year's Eve Dinner Menu

Welcome snack & additions
Potato, brie & truffle

Jersey rock oysters with lemon & shallot vinegar - 3 £9 / 6 £17 / 12 £33

Smoked salmon, creme fraiche & lemon £9

Smokey artichoke dip & crisps (pb) £7

Starters with WF bread & south downs butter

Veal sweetbread, spiced pear, celeriac & peppercorn £5 supplement

*Wine

Baked cauliflower, quince, chestnut & kale (pb)

*Wine

Grilled scallop & seaweed butter

*Wine

Five bird roast, bitter leaves

*Wine

Main Courses & side dishes

Chalkstream trout, beurre blanc, salsify & tempura oyster

*Wine

Sussex venison, Jerusalem artichoke & mushroom ragout

*Wine

Roscoff tatin, champagne sauce, celery & chive (pb)

*Wine

Local beef, root vegetable & bone marrow duxelle, sauce chasseur £5 supplement

*Wine

Desserts & cheeses

Preserved plum pudding, stone fruit custard (pb)

*Wine

Brillat Savarin cheesecake, citrus peel

*Wine

Chocolate fondant, brandy butter sauce

*Wine

A plate of mature British cheeses & accompaniments

*Wine

Dinner £65

*with three very fine wines +£45