

New Year's Eve @ The Talbot

**Four Course Menu
Glass of Prosecco to welcome 2018
DJ Entertainment in the Hayloft**

Jerusalem Artichoke & Roasted Garlic Soup, Brighton Blue Cheese Straws

Potted Confit Duck Rillettes, Pink Peppercorns, Toasted Walnut Bread,
Cranberry & Orange Compote

Crab & Mango Tian, Avocado Cream, Fennel, Cucumber & Chilli Salsa

Spinach & Manchego Croquettes, Tomato, Almond & Red Pepper Sauce (V)

~~~~~

Steamed Lemon Sole Fillets, Clam & Mussel Chowder, Buttered Spinach, Parsley Potatoes

Peppered Sirloin of Beef, Braised Shin Cottage Pie, Roasted Onion Puree, Oyster Mushrooms

Pot Roasted Pheasant, wrapped in Smoked Bacon, Potato & Celeriac Gratin

Leek, Kale & Wild Mushroom Steamed Pudding, Salt Baked Parsnips,  
Wholegrain Mustard Cream Sauce (V)

~~~~~

Lemon Meringue Tart, Raspberry Sorbet, Toasted Meringue

Chocolate & Praline Cheesecake, Candied Hazelnuts, Coffee Crème Anglaise

White Chocolate Panna Cotta, Coconut Tuille, Passionfruit & Lime Salsa

Vanilla Rice Pudding Crème Brulee, Warm Plum Compote, Shortbread Biscuit

~~~~~

Sussex Cheese Sharing Board, Artisan Biscuits, Fresh Fruit, Quince Paste

**£59.50 per person**