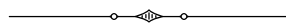


WINGROVE HOUSE

NEW YEARS EVE MENU

Available between 6pm - 9pm



Canapés

Sweet potato and red pepper soup v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

Pan fried local scallops, parsnip puree, pancetta, truffle oil
Fish, Brighton and Newhaven, Sussex

Haggis quail scotch egg, rocket, spicy cherry tomato chutney
J Heath & Son, Eastbourne

Duo of locally smoked salmon terrine, avocado mayonnaise, toasted sour dough
Springs, Edburton, Nr Henfield

Leek and gruyere tart, candied walnut and beetroot salad v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

Rosemary and horseradish crusted fillet of beef, caramelised shallots, dauphine potatoes, rich red wine sauce
J Heath & Son, Eastbourne

Garlic and rosemary stuffed saddle of lamb, savoy cabbage, croquette potatoes, port and redcurrant sauce
J Heath & Son, Eastbourne

Aromatic yogurt marinated monkfish, almond roasted cauliflower, curried coconut
Fish, Brighton and Newhaven, Sussex

Bubble and squeak cake with buttered spinach, poached egg and wild mushroom sauce v
The Barn, Saltmarsh Lane, Hailsham, East Sussex

Chilled lemon soufflé, lemon shortbread
White chocolate cheesecake, raspberry coulis, raspberry sorbet
Apple and ginger sponge, rum butterscotch, clotted cream
Sussex cheeses with homemade seasonal fruit chutney
Golden cross goats cheese – Sussex farmhouse & Brighton blue

Four Courses, Canapes & Glass of Sparkling at Midnight £75

A discretionary 10% service charge will be added