



A GRAND NEW YEAR
AT THE ROSE & CROWN

Eat, drink, dance and be merry!
£75 per guest. Pre booking essential.

Arrival Drinks + Tasters

Glass of Pierre de Bry Champagne Brut
Smoked duck breast, apple & celeriac remoulade
Orange & fennel cured salmon, seeded crispbread
Butternut squash & sage arancini
Wild mushroom & truffle crostini (vg)

Starters

Roast cauliflower soup, chestnut gremolata, sourdough (vg)
Devon crab & crayfish cocktail, pickled samphire, Bloody Mary sauce
Smoked Hampshire venison carpaccio, celeriac remoulade, cranberries
Wild mushrooms, Driftwood goat's cheese, truffle honey, toasted brioche (v)

Mains

8oz Aberdeen Angus fillet of beef, roast shallots, creamed spinach & Sussex
Charmer, orange & chestnut béarnaise
Pan roast Gressingham duck breast, confit duck croquette, braised chicory,
dauphinoise potatoes, figs steeped in port
Chanterelle mushroom, truffle & pearl barley risotto, butternut squash,
cavolo nero (vg)
Pan roast halibut, salsify purée, wild mushrooms, braised leeks, samphire

Pudding

Bramley apple, fig & chestnut crumble, vanilla custard (v)
Salted chocolate, hazelnut & Kirsch cherry mousse (v)
Blood orange, ginger & pistachio syllabub (vg)
Cropwell Bishop Beauvale blue cheese, Driftwood goat's cheese, Sussex
Charmer, quince jelly, celery, seeded crispbread (v)

Dance the year away with the band...

CHRISTMAS 2021