

The George at Burpham

New Year's Eve 2017

£80 per person

- On Arrival -

Champagne and canapés per table

- To Start -

Oysters 'Rockafella' with buttered spinach, glazed with Mornay sauce

Lobster and mango salad with chicory, croutons and a raspberry vinaigrette

Game consommé with a julienne of vegetables and fresh herbs

Slow-roasted herb-cruste breast of lamb on a feta cheese, pine nut and pomegranate salad

Marinated halloumi cheese chargrilled with Mediterranean vegetables, humous and a Romseco sauce

- Sorbet -

Watermelon and raspberry sorbet

- Main Course -

Seabass fillets, pan-fried with mangetout, confit cherry tomatoes,
sliced new potatoes and a lemon and coriander jus

Roasted rack of mustard and herb lamb with fondant potatoes, ratatouille,
green beans and a redcurrant and rosemary jus

7oz fillet steak cooked to your liking with rosti potatoes, grilled tomatoes,
green beans and a wild mushroom and whisky sauce

Breast of guinea fowl stuffed with tarragon mouse, Parisienne potatoes,
celeriac purée and braised red cabbage with a rich Burgundy sauce

Caramelised red onion and beetroot tarte tatin, glazed with goat's cheese,
frisée lettuce, croutons and a balsamic syrup

- Pudding -

Warm chocolate fondant with a salted caramel sauce

Apple, banana and pineapple fritter coated in a cinnamon sugar
apricot coulis and brown bread ice cream

Selection of Sussex cheeses with lavender scones and Scottish oatcakes

Raspberry shortcake with whisky-soaked raspberries, Chantilly cream and raspberry sorbet

Black cherry and Kirsch-soaked tarte tatin with vanilla ice cream

To Finish

A glass of Prosecco at the chimes!!

A discretionary 10% service charge will appear on your bill, let us know if you wish for us to remove it.
Please help us to raise money for our charities on the board by donating 50p towards their good cause.

