

The
WALRUS

NEW YEAR'S EVE 2018

7:00 pm for 8:00 pm sit down

5 course Dinner

£55 per person including a glass of bubbles

AMUSE BOUCHE

Cheesy Chive & Leek Dumpling (v*)
Chorizo Quail Scotch Egg

STARTERS

Scallop En Croute on Mirin Rice
Roast Quail with Waldorf Salad (gif)
Venison Carpaccio with Girolle en Feuille
Crispy Baby Globe Artichoke with Miso Mayonnaise (v*/gif)

PALLETE CLEANSER

Trou Normand (v*)

MAINS

Guinea Fowl & Crayfish with Watercress & Potato Croquette
Pinot Noir Braised Beef Cheek with Baby Vegetables & Fondant Potato (gif)
Canoed Sea Bass & Langoustine with Black Ink Barely & Saffron Sauce
Trio of Pascal's Favourite Mushrooms with Fried Polenta, Rice Rosti & Potato Mousse (v*/gif)

DESSERTS

Chocolate Fondant Tart with Clotted Cream Ice Cream (v)
Passionfruit Pavlova with Mango Salsa (v/gif)
Vegan Nickerbocker Glory (v*)
Cheese Board of Brighton Blue, Reblochon & Brie with fig & date chutney, crackers & grapes (v)

An optional service charge of 10% will be added to your table in the dining room.

All our food is prepared in a kitchen where cross contamination may occur, our menu descriptions do not include all ingredients.

For allergen information please speak to your server.

(v) Vegetarian. (v*) Vegan. (v+) vegan available on request (gif) Gluten Ingredient Free