





GOLDEN ARROW NYE PULLMAN MENU

Glass of Bluebell Vineyards Blanc de Blancs and the chef's selection of canapés on arrival

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Baked black ash goat's cheese in Parma ham with redcurrant relish and watercress (gluten-free)

OR

Baked vegan camembert with redcurrant relish and watercress (vegan, dairy-free and gluten-free)

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Strawberry, mint and prosecco granita (vegan, dairy-free, gluten-free)

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Seared surf and turf

Fillet steak with king scallop and prawn with sauce Bearnaise (gluten-free)

(dairy-free on request with dairy-free bearnaise butter)

OR

Beetroot wellington

(vegan)

All served with rosemary fondant potatoes and a selection of seasonal vegetables

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Decadent chocolate and salted caramel with profiteroles

OR

Blackcurrant delice

(vegan, dairy free and gluten free)

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Selection of Sussex cheese and biscuits for the table to share (gluten free & vegan on request)

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Coffee and truffles

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Glass of Bluebell Champagne to see in the new year



