

# the Gallivant

EAT • SLEEP • BEACH

Glass of Chapel Down Brut reserve on arrival, canapés

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Pan fried scallops, parsley root puree, home cured bacon

Jerusalem artichoke soup, artichoke crisps, English winter truffle

Tasting of cauliflower, golden raisins, curry oil

Pressed foie gras, onion, xo vinegar

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Smarden free range roast bronze turkey breast, ballotine of leg stuffed with cranberry and chestnut stuffing, pigs in blankets

Local wild venison haunch, sweet red cabbage, kale, dauphinoise potatoes

Pan roasted wild turbot, south coast lobster, saffron and fennel risotto

Foraged local mushroom, smoked butter potato, salsify

Goose fat roast potatoes, sautéed sprouts with pancetta and seasonal vegetables for the table

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Pear tarte tatin, star anise cream

Passion fruit, pineapple, ginger

Gallivant christmas pudding, brandy butter ice cream

Gateau opera, Griottines cherries

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English cheese, oatcakes, celery, chutney

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Coffee, tea and mince pies

£95 per person / children under 10 £47.50