

Winter Dining Menu

£35.95 Per Person

Based on 20 guest minimum All prices are inclusive of VAT at 20%

Starters

Smokey bourbon glazed pressed shoulder of Sussex Downs pork, celeriac, parsley and apple remoulade, cider and mustard dressing

Caramelized shallot and thyme tart, Sussex goats cheese, beetroot puree, hazelnut praline, garlic chives

Tequila and lime glazed chicken salad with chilli, mango and coriander salsa

Seared queen scallops with paprika, cauliflower puree, crispy chorizo, pickled cauliflower, pea shoots



Mains

Braised blade of beef, horseradish mash, sautéed French beans, red wine jus and crispy parsnips

Sussex pork chop, apple compote, confit sweet potato, creamed leeks, caper and sage beurre noisette

Panfried fillet of seabass on a smoky puy lentil, chorizo and cherry tomato stew, anya potatoes, crispy leeks

Spinach and ricotta gnocchi, sautéed wild mushrooms, stilton and crème fraiche sauce, crispy sage leaves and white truffle oil

Desserts

Pecan and honey pie, salted caramel sauce, cinnamon cream

Ultimate Rocky Road... double chocolate brownie, home made vanilla marshmallows, hazelnut praline, honeycomb, warm dark chocolate sauce

Spiced poached plums, shortbread and almond crumble, vanilla clotted cream

Fairtrade tea and Filter coffee Dark chocolate truffles