

Selection of artisan bread rolls with butter

Starters

Chestnut mushroom and tarragon velouté, blue cheese croutons, tarragon oil

Chicken and pheasant terrine, pickled beets, balsamic onion petals

Warm sun blushed tomato and ricotta tart with niçoise garnish

Grilled halloumi on a Pancetta, spinach, pomegranate and puy lentil warm salad, traditional vinaigrette

Mains

Duo of pork - pulled shoulder bon bon, soy & ginger glazed pork belly, black pudding dauphinoise, timbale of greens, cider jus

Rump of lamb with confit lamb shoulder, Colcannon mash, char-grilled tender stem florets, roast parsnip, red wine and rosemary jus

Hake fillet with lemon and capers, saffron potato cake, chorizo bean cassoulet, honeycomb tuille

Pumpkin gnocchi, roquette pesto sauce, char-grilled aubergine and courgette, thyme and parmesan crisp

Desserts

White chocolate panna cotta, yuzu pearls, berry compote

Tart Normande, vanilla ice cream and caramel sauce

Rhubarb and custard - rhubarb compote and custard cream between puff pastry sheets

Duke of wellington blue, frizzee & oak leaf lettuce, candied pistachios and port-soaked watermelon, fine herbs & grilled sour dough

Enhancement Cheese Board £6pp

Duke of wellington Blue, Sussex bloom organic, Keens cheddar

Selection of cheese biscuits, grapes, celery, apricot and chilli chutney

Enhancement Cream Tea £5pp

Mini fruit filled scones, selection of Victoria sponge cake

Lemon drizzle, raspberry and orange Battenberg, carrot cake

Chocolate fudge slice



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Starters

Roasted butternut squash, confit chicken & a hint of chilli, crème fraiche roche with coriander

Salmon and seatrout rillette, wrapped in nori seaweed, accompanied by wasabi mayo and pickled ginger finished with fine herbs

Heritage beets served with whipped goats' cheese, crispy Parma ham shards, pickled shallot, oak leaf lettuce and roasted walnut halves

Wild mushroom panna cotta, pickled mushrooms, watercress aioli, baby cress salad

Mains

Chicken supreme with confit chicken & Pancetta croquette, hispi cabbage, carrot spear, Madeira port jus

Slow braised feather blade of beef, rich bourguignon sauce, horseradish mash potato, chestnut mushrooms, button onions, croutons and chive

Pan seared sea trout pan, bee pollen dusting, dill and lemon potato, Polenta brassica's, tomato Hollandaise

Pea and shallot ravioli, chunky heritage tomato and red onion salsa, crispy roquette

Desserts

Croque en bouche - puff pastry disk topped with cream filled profiteroles & spun sugar

Plum frangipane tart, cinnamon ice cream, spiced plums

Chocolate and orange torte orange scented cream, chocolate pebbles

Sussex velvet, roasted orange pepper and red quinoa salad, pickled shrooms, rosehip syrup, toasted Ciabatta

Enhancement Cheese Board £6pp

Sussex velvet, Brighton Blue, Britania cheddar, selection of cheese biscuits, grapes, celery, red pepper and sultana chutney

Enhancement Cream Tea £5pp

Mini fruit filled scones, selection of Victoria sponge cake

Lemon drizzle, raspberry and orange Battenberg, carrot cake

Chocolate fudge slice



Hospitality Menu

Selection of artisan bread rolls with butter

Heritage beets served with whipped goats' cheese, crispy Parma ham shards, pickled shallot

Ham hock terrine served with traditional piccalilli and shaved heritage carrot

Filigrano tartlet filled with mint, pea and feta, roquette leaves, lemon oil

Medium rare roast beef, pink peppercorn sauce

Roasted heritage carrots, parsnips and swede, finely chopped herbs

Chicken Saltimbocca

Chicken wrapped in Parma ham filled with mozzarella and sage
tomato basil sauce, thyme parmesan tuille

Seasonal caramelised squash, white quinoa crumbs, black sesame seeds
spring onion and slivers of garlic

Fregola pasta in a roquette pesto, cherry tomatoes, zucchini ribbons

Green beans, sugar snap peas, savoy cabbage and curly kale
finely chopped fresh mint and maldon sea salt

New potatoes Lyonnaise style with onion and thyme

Selection of mini desserts

Macaroons, Eton mess, chocolate mousse,
lemon polenta cake

