



**Mirabelle Seaside Luncheon**

Wednesday 7<sup>th</sup> August 2024

£55.00 per person

*Canapes*

**Smoked Salmon & Exmoor Caviar** (F,M,E,G)

Lemon mascarpone, crepes, dill

**Fig, Feta & Pinenut Tartlet** (M,E,G,V,N)

Sussex feta-style cheese, fresh black fig, fig leaf oil dressing

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*Starter*

**Cured, Smoked & Torched Fillet of Mackerel** (M,E,G,F,Su)

Homemade brioche, piquillo pepper salsa, black olive, aioli

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*Main Course*

**Lemon Ash Crusted Fillet of Plaice** (F,M,Mo,Su)

Crushed jersey royal potatoes, clams, lemon & caper brown butter sauce, sea herbs

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*Dessert*

**Set Rice Pudding Crème Brule** (M,E,G,Su,N)

Kentish strawberries, strawberry gel & sorbet, praline crumb, fresh basil

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy  
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame  
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian