



Mirabelle Sample Festive Lunch Menu 2024

£42.00 per person



Starters

Jerusalem Artichoke, Mushroom & Pearl Barley Risotto (V,M,G,Su,N)

Girolle mushrooms, artichoke crisps, black truffle, rocket pesto

Loch Fyne Smoked Salmon Terrine (F,M,Su)

Supplementary charge of £5.00

Smoked salmon mousse, beetroot remoulade, dill, caperberries, whiskey marinated roe

English Onion Soup (G,M,E,Su)

Tremains cheddar & Longman brewery beer rarebit crouton

Juniper Crusted Venison Carpaccio (Mu,Su,G)

Supplementary charge of £5.00

Mustard ice cream, pickled baby vegetables, croutons, watercress

Main Course

Supreme of Corn-fed Chicken (M,G,Su,Ce)

Ham hock & sage steamed suet pudding, caramelised onion puree, roasted shallot, baby leeks, girolles, Madeira jus

Sussex Fish of the Day (F,C,Ce,Su,G,Mo,So,E)

Shellfish broth with ginger, lemongrass & kaffir lime, lobster dumpling, bok choy, crispy rice noodles

Butternut Squash & Goat Cheese Pithivier (G,E,V,Su,N)

Braised red cabbage, butternut puree, cavolo nero, pumpkin seed sabayon

Rump-Eye Pave Steak (M,E,Su,Ce)

Supplementary charge of £10.00

Baby vegetables, red wine reduction with bearnaise sauce or garlic butter

Sides £6.00

Chive & Olive Oil Pomme Puree (M)

Honey Glazed Carrots & Parsnips (M)

Brussel Sprouts & Pancetta Lardons (Su)



Desserts

Coffee & Blackcurrant Vacherin Glace (M,E,Su)

Coffee parfait, blackcurrant sorbet & coulis, Chantilly cream, meringues

Panettone Bread & Butter Pudding (G,M,E,N)

Clementine custard, chestnut & vanilla ice cream, orange

Selection of Cheeses (G,M,Su)

Supplementary charge of £4.00/£8.00

Three or five of the finest cheeses, homemade chutney, sourdough crackers, salted butter & grapes

Selection Of Pacotised Ice Creams & Sorbets (G,M,E,So,N)

Shortbread crumb, feuilletine tuille

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order

Please note the following menu content abbreviations for your information:

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 Se - sesame Sh - shellfish So - soybeans

Su - sulphur dioxide & sulphites V - vegetarian PB - plant based

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.