



Mother's Day Sunday Lunch Menu

Sunday 30th March 2025

£80.00 per person

Appetiser

Brioche Sesame Prawn Toast, Sweet Chilli Gel (G,M,E,C,So,Se,Su)

Starters

Scallop & Crab Gratin (G,M,E,C,Mo,Su)

Brown Crab Crust, Spinach, Potato

Leek & Sussex Cheese Tart (G,M,E)

Mayfield "Swiss" Cheese, Watercress Salad

Carpaccio of smoked pork tenderloin (Mu,Su)

Pickled Shallots, Balsamic, Mustard & Lemon Oil Dressing, Crispy Capers, Puffed Pork, Roquette

Wild Garlic Stuffed Burratina (G,M,N)

Tomato Fondue, Pinenuts, Ciabatta Crisps

Main Courses

Troncon of Roasted Turbot (F,Su,Mo,M)

Braised Spring Onions, Pickled Cockles, Chicken Butter Sauce

Ballotine of Salt Marsh Lamb (N,G,E,M,Su,F)

Pistachio & Apricot Stuffing, Fricassee of Peas & Broad Beans, Salsa Verde, Red Wine Jus

Globe Artichoke & Feta Pie (G,M,E)

Open top Pie, Seeded Crumble topping, Sun Blush Tomato, Basil, Creamed Spinach

Poached Chalk Stream Trout (F,M,E,Su)

Roasted Baby Beetroots, Tarragon Cream, Trout Roe, Crackling

All served with Cocotte Potatoes, Heritage Carrots & Tenderstem Broccoli for the table

Desserts

Chocolate Nemesis (M,E,Su)

Crème fraiche, Griotte Cherries

Salt baked pineapple (M,E,Su)

Cheesecake Ice-cream, Rum Caramel

Cambridge burnt cream (G,M,E)

Rhubarb Sorbet, Poached Rhubarb, Shortbread Crumb

Honey Cake (G,M,E)

Baron Bigod Cheese, Lavender Honey

Hot Beverages

All Served with Petit Fours

The Grand Hotel Tea Selection	£5.25
Cafetière of Ground Coffee / Decaffeinated Coffee	£5.25
Espresso	£4.25
Americano	£5.45
Double Espresso	£5.45
Cappuccino	£5.45
Café Latte	£5.45
Macchiato	£5.45

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 Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian