



## FESTIVE DINNER SAMPLE MENU

For guests on our Dinner, Bed & Breakfast package, a £50.00 allowance is included

If you're using a Gift Voucher, all dishes marked with an \* are included

### Starters

<b>Mushroom Parfait</b> (V,G,E,M,Su,Ce,Mu)	£14.00
Pickled cranberries, cranberry gel, griddled sourdough, crispy shallots	
<b>Butternut Squash &amp; Coconut Bisque*</b> (F,Mo,C,Ce,Su,M,So,Mu)	£12.95
Infused with lemongrass, chilli, kaffir lime with a grilled scallop, squid & pancetta brochette, shellfish oil	
<b>Smoked Salmon &amp; Prawn Cannelloni</b> (F,C,M,Ce,Mu)	£13.50
White crab meat, basil, tomato & cucumber salsa, gem lettuce, avocado	
<b>Smoked Duck Breast*</b> (G,E,Su,So,Ce,Mu)	£12.00
Mushroom dumpling, pickled turnip, duck & Lapsang Souchong tea	
<b>Confit Turkey Scotchd Egg*</b> (G,E,Su,N,Ce,Mu)	£11.00
Soft Burford Brown egg, spiced plum ketchup, chestnut, sage	

### Mains

<b>Venison Loin</b> (M,E,Ce,Mu,Su)	£35.00
With root vegetable shepherd's pie, baby carrots, carrot puree, calvados creamed savoy cabbage, rosemary jus	
<b>Turbot Wellington</b> (F,Mo,C,Ce,Su,M,So,Mu)	£48.00
Scallop & lobster mousse, potato terrine, baby carrots, hen of the woods, champagne & smoked roe sauce	
<b>Guinea Fowl Royale</b> (M,E,Ce,Mu,Su)	£40.00
Poached supreme with truffle mousse, salt baked celeriac & puree, black garlic ketchup, crispy skin, guinea butter sauce	
<b>Sussex Chalk Stream Trout*</b> (F,Mo,M,Ce,Mu)	£29.00
Mussel Curry, turmeric crushed potatoes, spinach puree, confit garlic, wilted sea beets	
<b>Tart-fine of Rainbow Beetroot*</b> (V,G,M,E,N,Ce,Mu,Su)	£29.00
Nut Knowle Farm goat cheese mousse, beetroot jam, onion marmalade, walnut & apple salad, verjus dressing	

### Sides - £6.50

- Garlic & Rosemary Parmentier Potatoes** (V, M)
- Honey Glazed Carrots & Parsnips** (V, M)
- Brussel Sprouts, Pancetta & Chestnuts** (M, N)

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

## *Desserts*

<b>Saffron Poached Comice Pear*</b> (M,E,Se)	£10.50
Passion fruit bavarois & sauce, white chocolate ice-cream, toasted black sesame, sesame tuile	
<b>Clementine Polenta Drizzle Cake*</b> (V,M,E,N)	£10.50
Roasted figs, pistachio ice-cream, toasted pistachios, candied orange	
<b>Millionaire Shortbread Delice*</b> (V,M,E,N)	£10.50
Chocolate mousse & glaze, caramel, shortbread, crème fraiche sorbet, hazelnut praline, gold leaf	
<b>Selection of Pacotized Ice Creams &amp; Sorbets</b> (G,M,Su,Ce,Se,Mu - some cheese may be unpasteurised)	£2.50 <small>per scoop</small>
Biscuit crumb, tuille	
<b>Selection of Cheeses</b> (G,M,Su,Ce,Se,Mu)	£14.00/£16.00
Three or five the finest cheeses, homemade chutney, grapes, sourdough crackers & salted butter	

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