



PRIVATE DINING LUNCH AND DINNER MENUS

**We request that the same menu choice of one starter, one main course and one dessert is chosen for the entire party from the selection shown
(We will of course be pleased to suggest dishes for particular dietary needs)**

Starters

Smoked Salmon Roulade, Wasabi Mayonnaise, Watercress & Lemon Emulsion (E, F, GF, Mu, SO²)

Ham Hock & Confit Chicken Terrine, 'Grand' Piccalilli, Parsley Purée (Ce, GF, Mu, SO²)

Sweet Pepper & Basil Compression, Goat's Cheese, Rocket Cress & Olive Tapenade
(GF, M, SO², V)

Duck Confit & Pistachio Ballotine, Truffle Potato Salad, Radish Crisp (GF, N, SS, S, SO²)

Roast Butternut Squash Soup with Onion Fritters & Crème Fraîche (Eg, M, V, Vegan – without the Crème Friche)

Panko breaded local caught Hake, Cauliflower Tabbouleh,
Cucumber & lemon Mayonnaise (Eg, F, Mu, SO²)

Home cured Seven Sisters Gin & Tonic Salmon, Cucumber Dill Mayonnaise,
Sourdough, Pickled Cucumber & Lime Gel (F, SO²)
(£2.50 supplement)

Sussex Blue double baked Soufflé, Onion Jam & warm Caraway Seeded Bread (Eg, M, SO², V)
(£5.00 supplement)

Allergen Key

(Ce) Celery	(Cr) Crustaceans	(Eg) Egg	(F) Fish	(GF) Gluten Free
(Lu) Lupin	(M) Milk	(Ms) Molluscs	(Mu) Mustard	(N) Nuts
(P) Peanuts	(SS) Sesame seeds	(S) Soya	(SO ²) Sulphur Dioxide & Sulphates	
		(V) Vegetarian		



Mains

Free Range corn fed Chicken Breast, Sage & Onion Crust, Fondant Potato,
Roast Root Vegetables, Fine Beans & Smoked Bacon jus (Ce, M, SO²)

Moroccan Marinated Shoulder of English Lamb, Rösti Potato, Spiced Red Cabbage,
Roast Cauliflower, minted Chantenay Carrots (Ce, GF, Mu, SO²)

Orange & Tarragon glazed Duck Breast, Vegetable & Potato Pie,
Braised Red Cabbage, Port Jus (Eg, SO²)

Salmon & Smoked Haddock en Croûte, Pak Choi, Sugar Snap Peas,
Dill Cream Sauce (Eg, F, M, SO²)

Classic Beef Fillet Wellington, Dauphinoise Potatoes,
Honey Roast Carrots & Fine Beans (Eg, M, SO²)
(£12.50 supplement)

Apricot & Sage Rolled Belly of English Pork, Savoy Cabbage & Leek Mustard Creamed Potato,
Fine Beans, Spiced Carrots, Cider Jus (M, Mu, SO²)

Chickpea, Leek & Cauliflower Wellington, Salt Baked Vegetables,
Lentil & Coriander Sauce (V, Vegan)

Ricotta & Spinach Tortellini, Smoked Butternut Squash Purée,
Confit Garlic & Truffle Fondant Potatoes (Eg, M, SO², V)

Allergen Key

(Ce) Celery	(Cr) Crustaceans	(Eg) Egg	(F) Fish	(GF) Gluten Free
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(P) Peanuts	(SS) Sesame seeds	(S) Soya	(SO ²) Sulphur Dioxide & Sulphates	
	(V) Vegetarian		(Vegan)	



Desserts

Pimm's Gazpacho, Strawberry Soup, Cucumber & Mint Granite (DF, GF, Vegan)

Pineapple Panna Cotta, Coconut & Mint Texture, Mandarin Coulis (GF, M)

Dark Chocolate Marquise, Praline Cream (Eg, M, N, S, V)

Amoretto Cream Profiteroles, Hazelnut Dacquoise, Coffee Cream (Eg, M, N, V)

Banana Genoise Sponge Roulade, Caramel & Rum Sauce (Eg, M, V)

White Chocolate & Strawberry Cheesecake, Raspberry & Tarragon Salsa (Eg, M, S)

French Glazed Lemon & Lime Tartlet, Mango & Mint Compote (Eg, M, N, V)

Caramelised Honey Crèmeux on a Brownie Biscuit, Apple & Cardamom Gel (Eg, M, S)

'Gateau Opera' Coffee Liqueur, Jaconde Biscuit, Coffee Mousseline,
Hazelnut Cream & Espresso Gel (Eg, M, N, S)
(£4.50 supplement)

'Apple Textures' Apple Sorbet, Apple & Lime Panna Cotta,
Apple Sponge, Lemon Grass Curd, Granola Crunch (Eg, M, N)
(£4.50 supplement)

Sorbets

(£4.75 supplement)

Lemon (DF, GF, Vegan)

Mango and Lime (DF, GF, Vegan)

Lime (DF, GF, Vegan)

Champagne (DF, GF, Vegan)

Mango (DF, GF, Vegan)

Allergen Key

(Ce) Celery	(Cr) Crustaceans	(DF) Dairy Free	(Eg) Egg	(F) Fish
(GF) Gluten Free	(Lu) Lupin	(M) Milk	(Ms) Molluscs	(Mu) Mustard
(N) Nuts	(P) Peanuts	(SS) Sesame seeds	(S) Soya	
	(SO ²) Sulphur Dioxide & Sulphates		(V) Vegetarian	