

## PRIVATE DINING MENUS

Please select one set menu from the following options

### Main House – Premier Selection

#### Amuse Bouche

Fish Cakes, Pea Puree	£4.50
Pea and Pancetta	
Leek and Potato, Truffle Cream	
Seared Diver Scallop, Cauliflower Puree	
Duck and Mushroom Pithivier	
Gravadlax	
Gambas Prawn with Lemon Grass	

#### Appetisers

Rillettes of Smoked Salmon With Horseradish Crème, Homemade Lemon Bread	£12.50
Seared Medallions of Tuna Mango, Coriander and Chilli Salsa	£12.50
Escabeche of Red Mullet Sour Cream Potatoes, Caviar Salad	£14.00
Salad of Confit Duck Leg Raspberry Vinaigrette, Toasted Pine Nuts	£14.00
Seared Fillet of Red Bream Red Pepper Risotto, Roquette Salad, Yellow Pepper Emulsion	£12.95
Seared Diver Caught Scallops Cauliflower Puree, Mache Salad, Grape and Caper Dressing	£12.00
Carpaccio of Beef Stilton and Red Onion Salad	£13.50
Crab, Sweetcorn and Potato Cake Sweet and Sour Dressing	£12.00
Confit Beef Tomato Stuffed with Avocado, Mozzarella and Roquette Salad, Tomato and Basil Coulis	£11.50
Terrine of Smoked Chicken Confit of Duck and Foie Gras, Salad of Haricot Vert, Truffle Mayonnaise	£11.00

## Intermediate Courses

### Fish Course

Poached Brill, Champagne and Sorrel Sauce	£9.95
Poached Salmon, Vermouth and Dill Sauce	£8.00
Confit Salmon, Saffron Potatoes, Roasted Peppers	£8.50
Seared Fillet of Sea Bass, Port Wine Jus	£9.95
Cold Lobster Salad, Truffle Mayonnaise	£16.00

### Sorbet Course

Lemon and Thyme	£3.00
Gin and Tonic	
Spiced Red Wine	
Passion Fruit	
St Clements	
Kir Royale	
Champagne	
Rosemary	
Cucumber Mint	

### Soup Course

Curried Parsnip and Apple Crisps	£7.75
Leek and Potato	£7.50
Lobster and Thyme Bisque	£9.50
Bloody Mary	£ 7.95
Sweet Potato and Red Pepper, Pickles Ginger	£7.50
Watercress and Chestnut	£7.00
Consommé of Smoked Chicken and Tiger Prawn, Spring Onion and Lemon Balm	£9.00
Butternut Squash Soup Chilli and Coriander	£8.00

Celery and Sussex Blue £7.95

### Entrees

Roasted Fillet of Beef £35.00  
Braised Fondant Potato, Seared Foie Gras, Truffle Jus

Roast Breast of Duckling £29.00  
Braised Red Cabbage, Roasted Vegetables, Thyme Jus

Baked Fillet of Cod £27.00  
Wild Mushrooms, Herb Crust, Crushed Saffron Potatoes, Confit Vine  
Tomatoes, Pea Puree, Balsamic Syrup

Corn Fed Breast of Chicken £29.50  
Mushroom Tarragon Farce, Lemon Risotto, Grilled Asparagus

Noisette of Lamb £32.00  
Baby Fondant, Confit Tomato, Courgette and Aubergine Gateau, Rosemary Jus

Baked Pave of Turbot £34.00  
Lobster Farce, Baby Vegetables, Lobster Froth

Tender Loin of Pork £29.00  
Wrapped in Pancetta, Sage Stuffing, Roasted Vegetables, Thyme Flavoured Jus

Fillet of Halibut £33.00  
Langoustine and Crab Risotto, Saffron and Dill Butter

Roasted Polenta Cake (v) £19.50  
Ratatouille, Sauté Spinach, Red and Yellow Pepper Coulis

Open Wild Mushroom Lasagne (v) £19.50  
Sussex Scrumpy Gratin, Mushroom Foam

### Dessert Course

Glazed Lemon Tart Lemon Sorbet Spiced with Dried Citrus Fruits	£8.00
Mille Feuille of Chocolate and Mango Mango Coulis, Crisp Dried Mango	£9.00
Lemon Delice Glazed with Orange Jelly, Orange Curd Sauce, Orange Tuille	£7.95
Warm Chocolate Tart Pistachio Tuille, Pistachio Ice Cream	£9.00
Apple and Ameretti Crumble Sauce Anglaise, Almond Tuille	£7.00
Pavlova of Seasonal Fruits Sharp Raspberry Coulis	£7.50
Poached Mulled Wine Pears Cinnamon and Star Anise Ice Cream	£7.00
Hot Chocolate Fondant White Chocolate Ice Cream, Warm Toffee Sauce	£9.00
Apple and Pear Galette Calvados Ice Cream	£8.25

### Cheese Course

A Selection of Three Cheeses, Walnut Bread, Chutney and Grapes	£7.00
A Selection of Four Cheeses, Walnut Bread, Chutney and Grapes	£8.00
A Selection of Five Cheeses, Walnut Bread, Chutney and Grapes	£9.00
Platter of Cheese with Biscuits and Grapes, for up to 10	£50.00