

SUNDAY LUNCH – SAMPLE MENU

13TH JUNE 2010

STARTERS

Soup of the Day, Toasted Ciabatta

Chicken Liver Parfait, Onion Marmalade

Crayfish and Fennel Salad, Orange Dressing

Red Mullet Escabeche

Grilled White Asparagus, Parma Ham

Red Onion and Goats Cheese Tartlet, Shallot Dressing

MAIN COURSES

Roast Rib of Sussex Beef, Yorkshire Puddings, Roast Potatoes and Red Wine Jus

Grilled Fillet of Salmon Confit Tomato and Pommes Puree

Roast Free Range Chicken stuffed with Truffle Butter Tarragon Jus

Poached Fillet of Brill Boulangere Potatoes, Sautéed Giroles

Char Grilled Pork Loin, Braised Lentils and Carrots

Seasonal Vegetable Roulade Parsnip Puree, Lentil Dressing

DESSERTS

Vanilla Crème Brulee, Mixed Berries

Mirabelle and Blackberry Bavaois

Chocolate Fondant, Butternut Ice Cream

Apple Crumble and Vanilla Ice Cream

Berry Terrine, Elderflower Cream

Selection of Local Cheese, Crackers and Homemade Chutney

3 courses, coffee and petit fours £25.00 per person
2 courses, coffee and petit fours £19.50 per person

All prices inclusive of Value Added Tax

Should you have any special dietary requirements or allergies please discuss any concerns with our Restaurant Manager who will be glad to assist
A discretionary service charge of 12.5% will be added to your final bill.