

Mother's Day

LUNCH MENU

£50.00 per person

Champagne and canapés



FIRST COURSE

Roasted tomato soup

Artichoke pesto, basil, parmesan

King prawn cocktail

Avocado, Marie Rose sauce

Chicken liver parfait

Pear and ginger chutney, toasted brioche

Waldorf salad

Baby gem, candied walnuts, blue cheese, celery

Home smoked salmon

Celeriac remoulade, lemon rye bread

Twice baked blue cheese soufflé

Cheddar and spring onion sauce (v)

SORBET COURSE

Pink grapefruit and basil

MAIN COURSE

Roast rump of beef

Yorkshire pudding, thyme and red wine gravy

Roast shoulder of pork

Sage and onion stuffing, apple cider and sage gravy

Roast leg of English lamb

Apricot and pinenut stuffing, minted gravy

(Roasts are served with roast potatoes, cauliflower cheese, selection of seasonal vegetables)

Breast of Guinea fowl

Tunworth cheese mashed potatoes, stem broccoli, hazelnuts, chicken jus

Fresh tagliatelle

Hen of the Wood mushrooms, asparagus, parmesan velouté (v)

Fillet of bream

Shellfish bisque, crushed potatoes, spinach, crab beignet

DESSERT

Warm pineapple upside down cake

Malibu caramel, rum and raisin ice cream

Bramley apple and rhubarb crumble

Stem ginger custard

Homemade soft serve vanilla ice cream

Blackberry sorbet, apples, granola, hazelnut

Choux buns

Vanilla diplomat cream, hot chocolate sauce

White chocolate cheesecake

Shortbread crumb, lemon curd, strawberries

Sussex and Hampshire Cheeses

Oatcakes, wafers, quince jelly

(Choose three from: Sussex Cheddar, Isle of Wight Blue, Tunworth, Golden cross goats' Cheese and Ashdown Forest Smoked)

COFFEE OR TEA WITH PINK CHAMPAGNE TRUFFLES

Cafetière (decaffeinated available),

Pot of Birchall's English Breakfast Tea

Earl Grey

Camomile

Fruit

Green

Darjeeling or Decaffeinated