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## **MENU SUGGESTIONS**

*All ingredients are sourced or grown locally, and we encourage all guests to choose items in season, wherever possible.*

*Below are some of our most popular dishes. This is but a small selection and a larger list appears at the end of this document. If your favourite is not listed, please ask!*

*Please mention if you have any dietary or allergen requirements, as these can usually be easily accommodated*

### **Canapés**

Chorizo and goat's cheese empanadillas  
Goats cheese crostini with fresh fig, pine nuts and drizzled with honey (V)  
Honey and mustard glazed chipolatas  
Lemongrass chicken skewers  
Smoked salmon blinis  
Stilton & black sesame shortbread  
Thai fishcakes – sweet chilli dipping sauce  
Torched fresh mackerel with a fennel salad and soy sauce dressing  
Watermelon, feta & walnut brochette  
Welsh rarebit with crispy pancetta

### **Starter Courses**

Apple, quinoa & celeriac salad (V)  
Avocado and courgette beignets with feta cream, coriander chilli pesto and courgette ribbons  
Grilled & smoked mackerel with a watercress & bacon salad  
Homemade pate or terrines  
Potted fresh & smoked salmon served with brochetta  
Seasonal vegetable soups  
Tomato & fig soup with goat's cheese bruschetta (V)

## **Main Courses**

*All mains are served with a selection of seasonal vegetables or salad and potatoes, as appropriate*

Fillet of beef Wellington served with celeriac puree – red wine and truffle sauce

Halibut or Brill fillets with Chimichurri & tomato salad. Served with seasonal leaves & new potatoes

Moroccan Lamb Tagine served with cous-cous

Prosciutto wrapped guinea fowl supreme with black truffle butter, wilted leeks, and rösti potatoes

Salmon Coulibac - beurre blanc (gluten free)

Fillet of Welsh lamb with a spinach and pinenut stuffing, served on a ratatouille stew – red wine jus



## **Vegetarian Options**

Pearl barley risotto, chard, roasted cauliflower, peppers, olives (V)

Potato gnocchi with wild mushrooms, courgette and chestnuts (V)

Roast vegetable tagine (V)

Smoked Puy lentil, mushroom, and pecan pate (Vg) (g/f)

Twice-baked cheese and spinach soufflé, served with a watercress and pine nut salad

Woodland and wild mushroom strudel – Madeira sauce (V)

## **Desserts**

Caramelised white chocolate and raspberry brûlée, served with lavender shortbread

Baked Bakewell and sour cherry cheesecake

Lemon, almond, and white chocolate brownie.  
Served with a smoked beetroot ice-cream and a selection of fresh seasonal berries

Mulled wine poached pears with vanilla ice cream

Bitter chocolate marquise, coffee bean sauce

Honied orange polenta cake with homemade pistachio ice-cream



Additional courses, such as a fish or cheese, can easily be added



## **Lunch Menus** (as required)

Fresh and smoked salmon rillettes, served with crusty bread

Chard, lemon, and cheese pie with salads

Salad Niçoise

English Asparagus quiche salad (V)

Fresh Fruit Salad



## Other example supper or lunch dishes

BBQ Wagyu Burger, Bacon/ cheese, caramelised onion, mushrooms, aioli. Salads etc

Beef casseroles (various)

Beer battered smoked haddock, chips, mushy peas

Boiled beef, carrots, and dumplings

Braised Ox cheek in a rich red wine sauce

Braised Oxtail

Breast of pheasant with celeriac and chestnuts

Breast of pigeon

Calves' liver

Canon of lamb with crisp lamb breast

Confit of duck with parsnip puree

Crispy roast duck

Fish (subject to availability) such as, roast monkfish, grilled Dover sole, mackerel, sardines, plaice, etc

Grilled fillet of trout with a watercress and spinach sauce

Homemade corned beef

Lamb hotpot

Lasagne with celeriac 'pasta'. Garlic bread. Salads

Pearl Barley Paella with chicken, prawns, mussels, & chorizo.

Rabbit casserole with a mustard sauce

Roast joints – beef, lamb, chicken, goose, venison, pheasant, partridge, etc.

Salmon 'en crôte'

Salmon and crab fishcakes, Ginger and sorrel sauce, new potatoes / Salad

Saltimbocca alla Romana

Steak & kidney pie or pudding

## **Desserts**

Apple pie, tarte, crumble, etc  
Baked rice pudding with apricot ice-cream  
Bakewell tart  
Black forest gateau  
Blueberry pancakes  
Blueberry, strawberry & elderflower jelly with panna cotta  
Bread & butter pudding  
Cheesecakes – baked or uncooked  
Chocolate and blackcurrant torte  
Chocolate and raspberry tart  
Chocolate and rum mousse  
Chocolate roulade  
Crème brûlées (various flavours)  
Date & toffee pudding  
Fresh cherry clafoutis  
Fresh fruit tartlets  
Fruit crumbles  
Homemade ice-cream and sorbets  
Steamed puddings  
Summer pudding, clotted cream  
Sussex pond pudding  
Tiramisu  
Treacle tart  
Trifle

Numerous vegetarian, gluten-free, vegan dishes, or other dietary requirements, can also be offered.