

## BANQUETING SELECTOR

### SOUPS AND STARTERS

Butternut squash and sweet potato soup  
Parmesan dumplings

Spiced parsnip soup

Celeriac and white truffle soup  
Sussex blue rarebit

Roast plum tomato and basil soup  
Ricotta tortellini  
£6.50



Wild mushrooms on griddled polenta  
Roquette and shaved pecorino (v)  
£7.80

Soy and chilli glazed salmon  
Pickled cucumber salad  
Toasted sesame  
£8.70

Salmon and dill fishcake  
Wilted spinach  
Hollandaise  
£8.65

Smoked trout rillette  
Watercress salad  
Avruga caviar  
£11.40

Confit chicken and leek terrine  
Cauliflower puree  
Piccalilli and pickled shallots  
£8.40

Pressed Gressingham duck  
Golden raisin puree  
Orange and poppy seed dressing  
£8.50

Smoked chicken  
Fennel and red pepper slaw  
Bloody Mary jelly  
£8.60

Moroccan spiced lamb croquettes  
Green cous-cous  
Spiced dressing  
£10.25

Prices are exclusive of VAT



## BANQUETING SELECTOR

### MAINS

Pan seared chicken supreme  
with a wild mushroom farce  
Potato dauphinoise  
Carrot puree and greens  
Red wine jus  
£17.50

Twice cooked belly of British pork  
with crackling  
Celeriac and apple puree  
Braised red cabbage, haricot vert  
Port reduction  
£17.50

Braised chuck tenderloin  
Bourguignon garnish  
Grain mustard pomme puree  
Baby carrots and greens  
£18.50

Pan seared cod supreme  
Bubble and squeak croquettes  
Wilted spinach  
Fennel velouté  
£18.50

Roast fillet of British beef  
Crushed purple potatoes  
Tenderstem broccoli  
Baby carrots  
Madeira jus  
£34.00

Seared rump of British lamb  
Sweet potato galette  
Minted pea puree  
Roast baby courgette and Chantenay carrots  
Port and redcurrant jus  
£22.00

Pan seared sea bass  
Sweet potato fondant  
Fennel puree and greens  
Tarragon and white wine  
£24.00

Roast tenderloin of British pork  
Creamed savoy cabbage and leeks  
Mustard dauphinoise  
Rich red wine jus  
£17.50

Roast supreme of chicken  
Wild mushroom and baby onion fricasse  
Creamed potatoes  
Madeira jus  
£17.50

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### VEGETARIAN MAINS

Pea, mint and lemon risotto  
Sweet pepper coulis  
Parmesan wafer  
Pea shoots (v)  
£16.95

Golden cross goats', cheese and beetroot tart tatin  
Seared vine tomatoes  
Tarragon beurre blanc (v)  
£16.90

Maris piper potato, onion and garlic rosti  
Woodland mushrooms  
Free range poached hen's egg  
Hollandaise (v)  
£15.50

Pan fried potato gnocchi  
Roasted root vegetables  
Parmesan tuille  
Pesto dressing (v)  
£14.95

Wild mushroom and  
tarragon wellington  
Minted pea puree  
Roast baby courgette and Chantenay carrots  
Brandy and porcini cream (v)  
£17.65

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### DESSERT

Vanilla Panacotta, red berry compote  
Vanilla shortbread  
£7.00

Belgium chocolate and toffee pot  
Mini doughnuts  
Strawberries  
£7.00

Traditional lemon curd tart  
Fresh raspberries, raspberry coulis  
Rhodas clotted cream and dusted pistachio  
£8.00

Bitter chocolate tart  
Chocolate brownie  
Cherries and vanilla  
£7.50

Glazed Bramley apple tart  
Toffee apple sundae, apple crisp  
Rhodas clotted cream  
£7.50

Chocolate and orange tart  
Orange posset, orange butter shortbread  
£8.50

Selection of Local and continental cheeses  
Homemade chutney, grapes  
Celery, crackers  
£9.00

**Minimum of 50 covers**  
**Prices are exclusive of VAT**

