

PRIVATE LUNCHEON MENU

3 COURSES FROM £36.00 PER PERSON

STARTERS

Poached Chicken & Smoked Apple Ballotine

Beetroot Gel, Micro Mixed Leaves
(Ce)

Hot Smoked Salmon Mousse

Baby Leaf Salad, Crispy Capers,
Burnt Lemon Dressing, Toasted Rye Bread
(F, M, Su, G)

Prawn Cocktail

Tarragon Marie Rose Sauce, Wild Rocket
(C, Su, Mu)

Roasted Bell Pepper & Fennel Soup

Chive Crème Fraiche
(M, Ce)

Lavender Poached Pear

Gorgonzola, Wild Roquette, Yoghurt Dressing, Walnut Crumble
(M, N)

Grilled Asparagus

Heirloom Tomato Salad, Pickled Beetroot, Watercress Dressing
(PB, Su)

MAINS

Roasted Guinea Fowl Supreme

Roasted Cocotte Potatoes, Spinach, Cep Jus
(Ce, Su, M)

Pressed Pork Belly

Course Grain Mustard Mash, Chard Hispi Cabbage,
Apple Cider Jus
(Mu, Ce, Su)

Poached Sea Trout

Samphire, Dill Creamed Potatoes, Caper Beurre Blanc
(F, M, Su)

Baked Salmon

Fennel, Cucumber, Watercress, Dill Salad,
New Potatoes, Lemon & Saffron Oil
(F)

Chestnut Mushroom,

Spinach & Baby Leek Wellington
(PB, G)

Honey Spiced Roasted Sweet Potato,

Green Lentils, Kale, Saffron Coconut Yoghurt
(PB)

DESSERT

Orange Blossom Crème Brûlée

Orange Mascarpone, Amaretto Biscotti
(M, G, E)

Fruits of the Forest Eton Mess

(E, M)

Passion Fruit, Chocolate Choux Bun

(G, M)

Rice Pudding Tartlet

Strawberry Jam
(M, G, E)

Dark Chocolate Brownie

Coffee Buttercream
(PB, G)

Apple Tart

Cinnamon Chantilly
(G, E, M)

ENHANCEMENTS ON REQUEST

Cheese Course: Selection of Sussex and Kent's Finest
Cheeses, Quince Jelly, Grapes, Celery, Cheese Biscuits
(M, Su, Ce, G) £13.00 per person

Sorbet Course: Lemon & Mint, Elderflower, Blood Orange,
Bitter Apple £7.00 per person

Tea, Coffee, and Petit Fours available at £4.75 per person

Please select a menu of one starter, one main course and one dessert for all guests. Alternative dishes can be provided for dietary requirements.

A choice menu, consisting of three starters, three main courses and three desserts is available at a supplement of £7.50 per person.

Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event.

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.