

Valentines Dinner Menu

14th February 2012

(Also available Saturday 17th and 18th)



Canapes on Arrival

Pastrami and Rocket on Hummus and Rye
Goats Cheese Beignets
Smoked Salmon Crème Fraiche Grated Cucumber

Starters

Cream of Cauliflower Soup, Truffle Oil

Pan-fried Pigeon Breast, Sussex Blue Rarebit, Portabella Mushroom, Soft Poach Egg

Scallop and Crabmeat Galette, Passion fruit Dressing, Sea Salad

Twice Baked Olde Sussex Cheddar Souffle, Balsamic Roasted Beetroot

Half a Dozen South Coast Rock Oysters, Cucumber Vinegar

Main Courses

Top-end Fillet Steak (For Two to Share)

Duck fat Roast Potatoes, Baby Confit Shallots, Roasting Jus

Roasted Turbot, Buttered Kale, Cocotte Potatoes, Chive Foam

Artichoke and Roasted Garlic Potato Cake
Braised Chicory, Spinach and Hazelnut Pesto

Rabbit Cannelloni, Baby Leeks, Carrot Puree, Thyme Game Liquor

Desserts

White and Dark Chocolate Pave, With Hazelnut Praline

Brulee Alexander, Almond Tuille

Caramelized Rhubarb, Pomegranate Jellies, Ginger Biscuits

Selection of Local Sussex Cheese, Homemade Chutney, Walnut Bread

£35 per person

£38 per person including Tea or Coffee and Petit Fours

We Cannot guarantee any dishes are nut free as nuts are used in the preparation of some dishes.
All prices are inclusive of VAT.