

Sample Lunch Menu

Two Courses £17.50

Three Courses £22.50

Gazpacho with Herb Oil

*Pate Champagne
with Apricot Chutney and Young Herbs*

*Warm Salad of Smoked Trout
with Horseradish Cream Cheese and Globe Artichoke Salad*

*Buxted Park Venison Sausages
with Creamy Mash and Caramelised Onion Jus*

ooOoo

*Braised Blade of Beef
with Braised Red Cabbage and a Red Wine Jus*

*Roast Chicken Supreme
with New Potatoes and Tomato and Cannellini Bean Cassoulet*

*Poached Fillets of Plaice
Celeriac Puree, Baby Spinach and Lightly Spiced Curry Cream*

*Wild Mushroom Risotto
with Rocket and White Truffle Oil*

ooOoo

*Passion Fruit Cheese Cake,
Blackcurrant Sorbet*

*Banana and Chocolate Truffle Brûlée,
Baileys Ice Cream*

*Lemon Tart,
Raspberry Sorbet*

*Selection of British and Continental Cheese
with Water Biscuits and Grapes*

*Some of the products may contain nut products or genetically modified maize.
Please speak to a member of the team for further information*

Sample Dinner Menu

Buxted

£38.00 per person

*Smoked Trout Mousse with Pickled Cucumber
Caviar and a Dill Vinaigrette*

*Chilled Gazpacho
with Vodka Jelly and Celery Sorbet*

*Confit Duck Spring Roll
Hoisin Dressing, Pak Choi and Buttered Turnips*

*Grilled Fillet of Mackerel
Carpaccio of Beetroot, Horseradish Cream Cheese and Seasonal Leaves*

ooOoo

*Pan Fried Chicken Supreme
Stuffed with Ricotta and Sun Blushed Tomatoes,
Grilled Courgettes and a Cannellini Bean Ratatouille*

*Poached Fillet of Salmon
with Cauliflower Puree and Buttered Runner Beans*

*Mediterranean Vegetable Pavé
with Chickpea Puree and Tomato Cassoulet*

*Sussex Pork Tenderloin
with Creamed Potatoes, Buttered Savoy Cabbage and Sauteed Plums*

ooOoo

Strawberry Millefeuille, Clotted Cream Ice Cream

Glazed Lemon Tart, Raspberry Sorbet

*Pistachio and Apricot Crème Brûlée
with Pistachio Ice Cream*

*A Selection of Three local Cheeses from our Trolley
£4.00 Supplement*

Sample Dinner Menu

Sussex

£56.00 per person 3 courses

£46.00 per person 2 courses

*Salad of Heritage Tomatoes
with Golden Cross Goats Cheese
Black Olives and Basil*

*Rabbit Terrine
with Cherries, Hazelnuts, Broad Beans and Seasonal Leaves*

*Pan Seared Foie Gras and South Coast Scallops
Blackberry and Banyuls Compote*

*Lobster Risotto
with English Radish, Spring Onions and Young Herbs*

ooOoo

*Fillet of Turbot
Crab Cake, Pea Veloute and Tarragon Jelly*

*Pan Fried Red Mullet
Pea and Carrot Puree, Samphire and Stuffed Courgette Flower*

*Roast Rump of Lamb
with Jersey Royals, Confit Shoulder with Moroccan Spices
and Kentish Apricots*

*Fillet of Beef
Parsley Puree, Tomato Cannelloni, Chantenay Carrots*

ooOoo

Strawberry and Raspberry Eton Mess

Trio of Cherry Desserts

*Peach Tart Tatin
Yoghurt and Lavender Sorbet
(Please allow 10 minutes for cooking)*

*Selection of British
and Continental Cheese with Biscuits
from our Trolley*