

Dinner Party Menu

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SAMPLE MENU

Flourpot Foccacia, Sussex Butter

Starter

Ham Hock, Nduja Sausage Terrine, Catalan Toast, Smoked Aioli, Gherkin Salsa
Blue Cheese Arancini, Walnut Cream, Chicory Salad, Blush Tomato Salsa *
Italian & Sussex Charcuterie Slate, Chilli Olives, Wild Rocket, Aged Parmesan
Moroccan Spiced Chickpea Soup, Poached Egg, Dukkah Crust, Harissa Oil **
Panko Crusted Thai Fish Cake, Lime Leaf Sherbet, Nam Jim Salad
Smoked Duck Breast, Pesto Artichoke, Pickled Fennel *

Main

Pressed Beef Short Rib, Caramelized Roots, Pomme Purée, Tarragon Jus *
Roasted Guinea Fowl Breast, Pancetta Peas, Sage Fondant, Carrot Purée *
Rosti Potato, Grain Mustard, Aubergine Fennel, Crispy Egg **
Bookhams Cheddar Soufflé, Warm Tomato Fondue, Walnut Potatoes **
Confit Duck Leg, Star Anise Jus, Asian Stir Fry, Tangerine Parmentier Potatoes
Roasted Lamb Rump, Feta Pea Cream, Crushed Potato, Aubergine Puree *
Thai Spiced Sea Bass, Green Coconut Rice, Jungle Spinach, Rice Noodle Crunch
Pot Roasted Chicken Breast, Spinata Skin, Polenta Chip, Smoked Tomato **
Pan Roasted Local Mackerel, Corn Puree, Hash Brown, Rough Tomato Salsa **

Dessert

Chocolate Hazelnut, Crème Fraiche, Chocolate Soil
Sussex Cheese Selection, Pressed Quince, Fine Crackers
Double Chocolate Brownie, Salted Caramel, Vanilla Bean Ice Cream
Seasonal Crumble, Hobnob Ginger Crust, Vanilla Bean Proper Custard
Baked Yoghurt Cheese Cake, Orange Mascarpone Gelato
Sticky Toffee Pudding, Toffee Sauce, Melting Ice Cream

£65 PER PERSON INCLUSIVE OF VAT

PACKAGE INCLUDES:
BREAD & BUTTER, THREE COURSE MENU
TEA, COFFEE, TABLE LINEN,
CROCKERY, CUTLERY & GLASSWARE

Optional Drinks Packages Available * Add Canapes £12 Per Person

* Vegetarian * Vegan * Gluten Free * Dairy Free