



CORPORATE DINNER



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

PACKAGE INCLUDES: Bread & Butter, Three Course Menu, Tea, Coffee, Table Linen, Crockery, Cutlery & Glassware. Staffing at an additional cost. Optional drinks packages available. Minimum numbers apply.