

**Starters (choose 2 options):**

- Garlic and white wine mushrooms on grilled sourdough, finished with balsamic glaze and rocket
- Grilled sourdough topped with fresh mozzarella, prosciutto, and sun-dried tomato puree, finished with balsamic glaze and rocket
- Fried camembert with red pepper chilli jam
- Roasted red pepper soup with a freshly baked sourdough roll
- Sussex Smokey - smoked haddock in cheese sauce with fresh bread

**Mains (choose 1 meat and 1 fish):**

- Slowly cooked beef shin with truffle mash, Yorkshire pudding, buttered greens, and deep red wine beef jus
- Glazed pork belly, dauphinoise potatoes, greens, sausage meat stuffing, spiced butternut puree, and pork sauce
- Chicken ballotine with chicken sauce, roasted fondant, spiced pickled red cabbage, and roasted glazed heritage carrot
- Pan-seared salmon with hollandaise sauce, crushed new potato cake, and greens
- Mushroom Wellington with pickled red cabbage, crushed new potato cake, greens, and mushroom sauce (vegan)
- Slowly cooked beef ragu with rigatoni, fresh parmesan, and focaccia garlic bread
- Baked aubergine with rocket salad (vegan)
- Roasted topside with beef fat fondant, pickled red cabbage, swede and carrot puree, and sharing bowls of cauliflower cheese

**Desserts (choose 2 options):**

- Sharing or individual bowls of our very special tiramisu
- Lemon and lime posset with shortbread
- French apple tart with crème anglaise
- Frangipane tart with chocolate
- Brioche bread and butter pudding

**At £35 per person, this includes:**

- **Staffing to wait and serve until all is cleared and tidy**
- **All necessary equipment**
- **Full crockery for each course**