

# EVENTS MENU

## STARTERS

Honey and sesame roasted carrot, whipped curd, pickled shallot, walnut (v,ng)

Sea bream crudo, cucumber, dill crème fraîche (ng)

Smoked aubergine, almond skordalia, pomegranate (ve,ng)

Ham hock terrine, Sussex apple (ng)

Burrata, roasted squash, thyme, pumpkin seed (v,ng)

## MAINS

Slow Roast Shoulder of Lamb, dauphinoise, seasonal greens, rosemary jus (ng)

Chicken Supreme, roasted roots, garlic thyme sauce (ng)

Pan roasted cod Fillet, braised fennel, tomato & olive (ng)

Wild mushroom & spinach pithivier, truffle cream (v)

Roast Celeriac Steak, cavolo nero, hazelnut, caper dressing (ve,ng)

## DESSERTS

Olive Oil & citrus Polenta cake, mascarpone (v,ng)

Dark chocolate delice, sea salt, crème fraîche (ng)

Vanilla panna cotta, poached pear (v,ng)

Honey & thyme set cream, baked apple (v,ng)

Coconut rice pudding, spiced apple, toasted almond (ve,ng)