



TOTTINGTON MANOR

PRIVATE LUNCH/DINNER MENU

CHOICES

2 courses £39 | 3 courses £49

please choose 3 starters/mains/desserts from the choices below

STARTERS *Please choose three of the following dishes*

KING SCALLOPS (gfi)

Sweetcorn Puree, Crispy Prosciutto, Lemon Butter

PEA & MINT PANNACOTTA (gfia/v)

Pickled Peas, Herb Oil, Focaccia Shard

BEEF BRISKET MEDALLION (gfi)

Root Vegetable Puree, Shallot & Thyme Sauce

SUSSEX HADDOCK SMOKIE (gfi)

Smoked Haddock, Cheese Sauce, Crusty Bread

OYSTER MUSHROOM SCALLOP (pb/gfi)

Sweetcorn Puree, Crispy Beetroot, Lemon Butter

SOUTH DOWNS LAMB SHOULDER (gfi)

Crispy Onion Fritter, Mango Chutney, Mint Oil

MAIN COURSES *Please choose three of the following dishes*

MONKFISH & CRAB BALLOTINE (gfi)

Parmentier Potatoes, Warm Vegetable Salad, Lemon Sauce

SPICED SUSSEX PUMPKIN (gfi/pb)

Basmati Rice, Crispy Onion fritter, Curried Lemongrass Sauce

ROASTED BREAST OF SUSSEX LAMB (gfi)

Roasted in Oregano Butter, Creamy Mash, Braised Chicory & Kale, Roasted Garlic & Tomato Sauce

MUSHROOM WELLINGTON (v/pba)

Spinach Mash Potato, Roasted Baby Carrots & Truffle Jus

LEMON ROASTED MACKEREL FILLETS (gfi)

Parmentier Potatoes, Peas & Bacon, Apple Tzatziki Drizzle

TRUFFLE SIRLOIN (served medium) (gfi)

Fondant Potato, Grilled Portobello Mushroom, Nutbourne Vine Tomatoes, Truffle Sauce

DESSERTS *Please choose three of the following dishes*

SUSSEX LIMONCELLO PARFAIT (gfi)

Chocolate Crumb

BURY BEES PANNA COTTA (gfia)

Cinder Toffee Crumb

TRIO OF MINI DESSERTS

Chocolate & Walnut Pavlova, Bury Bees Panna

Cotta, Ticehurst Pear Tart

RHUBARB LAYERED TRIFLE (gfia)

Nutty Granola Crumble Topping

TICEHURST WARM PEAR TART (pba)

Ginger Ice Cream

CHOCOLATE & WALNUT PAVLOVA (gfi/pba)

Potash Farm Glazed Nuts, Fresh Cream

SUSSEX CHEESBOARD (gfia)

Seasonal Chutney, Grapes, Sussex Butter, Artisan Crackers

TEA & COFFEE

pb - plant based | pba - plant based alternative | v - vegetarian | va - vegetarian alternative
| gfi - gluten free ingredients | gfi - gluten free ingredients alternative

12.5% Service Charge Applies



TOTTINGTON MANOR

PRIVATE LUNCH MENU

CHOICES

2 courses £32.50 | 3 courses £39

please choose 3 starters/mains/desserts from the choices below

STARTERS *Please choose three of the following dishes*

SOUP OF THE DAY (gfia/v)

Crusty Bread, South Downs Butter

GOATS CHEESE TARTLET (v/pba)

Wild mushroom, goats cheese, spinach

BEEF BRISKET MEDALLION (gfi)

Root vegetable puree, shallot & thyme sauce

OYSTER MUSHROOM SCALLOP (pb/gfi)

Sweetcorn puree, crispy beetroot, lemon butter

DUCK LEG TERRINE (gfia)

Duck mousse choux bun, seasonal fruit chutney

SMOKED SALMON & DILL MOUSSE (gfi)

Samphire salad, crispy toast, lemon sauce

MAIN COURSES *Please choose three of the following dishes*

GARLIC & TURMERIC LINGUINE (v/pba)

Toasted Focaccia, Parmesan Shavings

FILLET OF HAKE (gfi)

Mushy Pea Puree, Confit Chips. Tartare & Caper Sauce

ROASTED SQUASH & WALNUT CRUMBLE TART (V/PBA)

Roasted New Potatoes, Peppery Rocket & Parmesan Salad, Mustard Drizzle

SUSSEX PORCHETTA (gfi)

Leek & Bacon Potato Gratin, Hispi Cabbage, Red Wine Jus

LEMON ROASTED MACKEREL FILLET (gfi)

Parmentier Potatoes, Peas & Bacon, Apple & Tsatsiki Drizzle

BRAISED FEATHERBLADE STEAK (gfi)

Potato, Courgette, Spinach Rosti, Confit Tomato, Peppercorn Sauce

DESSERTS *Please choose three of the following dishes*

WARM CHOCOLATE & RASPBERRY CAKE

Light Pouring Cream

BURY BEES PANNACOTTA (gfia)

Cinder Toffee Crumb

TRIO OF MINI DESSERTS

Pina Colada Meringue, Sticky Toffee Pudding & Sussex Apple Tart

PINA COLADA MERINGUE (gfi/pba)

Coconut, Henfield Rum, Crispy Meringue, Spiced Pineapple

SUSSEX APPLE TART (pba)

Chantilly Cream

STICKY TOFFEE PUDDING

Vanilla Bean Ice-Cream

SUSSEX CHEESEBOARD (gfia) (£3 Supplement)

Seasonal Chutney, Grapes, Sussex Butter, Artisan Crackers

TEA & COFFEE

pb - plant based | pba - plant based alternative | v - vegetarian | va - vegetarian alternative
| gfi - gluten free ingredients | gfi - gluten free ingredients alternative

12.5% Service Charge Applies



TOTTINGTON MANOR

FINE DINING MENU

CHOICES

three courses £75
including canapes, petit fours & coffee

CANAPES RECEPTION

STARTERS

Prawn & Fennel Bisque, Fresh Wholemeal Bread
Torched Goat's Cheese, Pickled Spring Vegetables, Balsamic Glaze
Chicken Liver & Cognac Parfait, Toasted Homemade Bread, Fig & Onion Chutney
Home-Cured Trout Gravavlax, Crispy Fish Crackling, Caper Berries
Heritage Tomato, Fresh Basil, Avocado, Pomegranate Drizzle

MAIN COURSES

SEARED GRESSINGHAM DUCK BREAST
pulled duck leg bonbon, fondant potato, grilled asparagus, black cherry sauce

GRILLED FILLET OF SMOKED HADDOCK
crushed new potatoes with chives, poached hens egg, champagne sauce, samphire, crispy prosciutto

70Z FILLET STEAK
duckfat chips, roasted vine tomatoes, portobello mushroom, shallot & thyme sauce

LUXURY SHELLFISH PLATTER
crayfish, green lipped mussels, king prawns, clams & lobster claws, served on herby salad, vine tomatoes, cucumber, edamame beans, peashoots, mixed seeds & pomegranate.

WILD MUSHROOM WELLINGTON SLICE
Mashed Potato, Vegetable Medley, Rich Red Wine Sauce

DESSERTS

Dark Chocolate Mousse, Black Cherries, Pistachio Crumb
Lemon Meringue Parfait, Sweet Gin Syrup, Fresh Raspberries
Caramelised Banana & Salted Caramel rolled in Candied Nuts & Chantilly Cream
Tottenham Mont Blanc, a refreshing dessert with Chestnuts, Chocolate Shards & Cream
Pedro Ximenez Affogato

FRESH COFFEE & PETIT FOURS

all special dietary requirements can be fully catered.

12.5% Service Charge Applies