



TOTTINGTON MANOR

# FUNCTION MENU

## CHOICES

2024

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*

**HERITAGE TOMATO & PESTO TART** (pba)

*Toasted Pine Nuts, Blue Cheese Mousse*

**SALT BEEF BRISKET** (gfi)

*Smoked Mayonnaise, Gherkin, Fresh Horseradish*

**DUCK LEG TERRINE** (gfia)

*Duck Mousse Choux Bun, Roasted Plum Compote*

**CURED SEABASS** (gfi)

*Wasabi Creme Fraiche, Pickled Fennel, Chili Oil & Coriander*

**WILD MUSHROOM PANNACOTTA** (gfi/v)

*Tarragon Oil, Pickled Mushroom, Toasted Hazelnuts*

**ROLLED GOATS CHEESE** (gfia)

*Herb & Walnut Crust, Toasted Focaccia, Roasted Tomato*

**MINTED LAMB MEATBALL** (gfia)

*Mini Flatbread, Roasted Red Pepper Hummus*

**SMOKED SALMON & PRAWN ROULADE** (gfi)

*Lemon & Dill Mousse, Citrus Gel*

**KING SCALLOPS** (gfi- £3 SUPPLEMENT)

*Artichoke Puree, Crispy Chicken Skin*

### MAIN COURSES *Please choose three of the following dishes*

**SPICED BAKED AUBERGINE** (gfia/pb)

*Babaganoush, Pesto, Quinoa, Pomegranate, Flatbread*

**SQUASH & WALNUT CRUMBLE TART** (v)

*Peppery Rocket & Parmesan Salad, Mustard Drizzle*

**MUSHROOM & SPINACH GNOCCHI** (v/pba)

*Truffle Oil, Parmesan Shavings*

**PAN FRIED HAKE** (gfi)

*Chorizo, White Bean & Prawn Cassoulet, Buttered Samphire*

**SMOKED HADDOCK FILLET** (gfi)

*Braised Pea, Bacon & Baby Gem, New Potato. Lemon Veloute*

**SUSSEX PORCHETTA** (gfia)

*Mashed Potato, Ham & Apple BonBon, Vegetable Medley*

**BASIL CHICKEN** (gfi)

*Confit Sweet Potato, Long Stem Broccoli, Plum Tomato Sauce*

**MARINATED LEMON CHICKEN** (gfi)

*Wild Rice, Roasted Courgette, Lemon Sauce*

**BRAISED FEATHERBLADE STEAK** (gfi)

*Mashed Potato, Vegetable Medley, Rich Red Wine Sauce*

**THREE BONE RACK OF LAMB** (gfi- £3 SUPPLEMENT)

*Colcannon Cake, Braised Spring Onions, Red Wine Jus*

### DESSERTS *Please choose three of the following dishes*

**LEMON TART**

*Creme Fraiche & Berries*

**CHOCOLATE ORANGE DELICE**

*Orange Gel, White Chocolate Meringue Twirls*

**APPLE & CARAMEL CRUMBLE TART** (pba)

*Vanilla Ice Cream*

**LAYERED BERRY PANNACOTTA** (gfia)

*Fresh Berries, Biscuit*

**MARMALADE BREAD & BUTTER SLICE**

*Light Vanilla Custard*

**BANANA CAKE**

*Honey Cream & Salted Caramel Drizzle*

**CHESTNUT MONT BLANC** (gfi)

*Meringue, Chestnut Cream, Chocolate Shards & Drizzle*

**TRIO OF DESSERTS**

*Mini Posset, Apple Crumble Caramel Tart & Delice*

**SUSSEX CHEESE BOARD** (gfia)

*Fruit Chutney, Grapes, Artisan Crackers*

*Tea, Coffee & Mints Included*

pb - vegan  
v - vegetarian  
gfi - gluten free  
ingredients

pba - plant based alternative  
va - vegetarian alternative  
gfia - gluten free ingredients  
alternative

12.5% Service Charge Applies