



**Fine Dining Menu**

***Fine Dining Menu***  
***£50/person***

***Starter***

*Line Hooked Red Tuna Tartar marinated in Coconut Milk served with a Mixed Pepper Salad*

*Wild Smoked Salmon with Crème Fraiche and a Watercress Salad*

*Seared Sussex Free Range Beef Salad served with Sundried Tomatoes and Italian Parmesan Shavings*

*Marinated Beef Carpaccio served with Rocket Leaves and Parmesan Shavings*

*Wild Mushroom and Parmesan wrapped in a Swiss chard on a bed of Mixed Leaves and Endive Salad (V)*

*Grilled Vegetable Millefeuille with a Pesto Dressing (V)*

*English Asparagus with Herb Vinaigrette (V)*

***Main***

*Sea Bream Filet served with a warm Black Eyed Beans, Pancetta and Sugar Snap Salad*

*Rack of New Season Free Range Cornish Lamb with St. Georges Mushrooms and Crushed Morille*

*Double Loin of Lamb on a bed of Sweet Potato Mash with Asparagus*

*served with a Lamb and White Wine Jus*

*Roasted Vegetable with Golden Breadcrumbs served with Salad Leaves (V)*

*Mediterranean Ratatouille served with Tapenade Crostini (V)*

*Portabella Mushroom with Grilled Goats Cheese on a bed of Truffle Gnocchi (V)*

***Dessert***

*Trio of Dessert: Lemon Sorbet, Exotic Fruit Salad and Chocolate Delice*

*Home Made Apple Tart*

*Trio of Chocolate Mousse with a Cointreau Marinated Orange Salad*

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*Petit Fours*

*Tea & Coffee*

***Fine Dining Menu***

***£65/person***

***Starter***

*Pan Fried King Scallops served on a Three Color Beetroot Carpaccio with Fenugreek and Beetroot Sprout*

*Roasted Baby Root Vegetables with Shaved Parmesan on Wild Arugula Served with Port sauce (V)*

*Trio of Cold Meat and its three sauces Black Pepper, Fresh Horseradish and Red Chili Mustard,*

*served with a Mixed Salad*

***Main***

*Red Mullet Filet in a Puy of Lentil Ragout served with Lemon and Lime Segments*

*Red Snapper on a bed of Celeriac Mash with Baby Fennel*

*Red Wine Poached Pear stuffed with Stilton on a bed of Parmesan Polenta (V)*

***Dessert***

*Frozen Berries served with Hot White Chocolate*

*Apple Crumble served with Home Made Custard and Dark Chocolate*

*Trio of Dessert: Raspberry Mousse , Exotic Fruit Salad and Fruit Sorbet*

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*Petit Fours*

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*Tea & Coffee*

***Fine Dining Menu***

***£85/person***

***Starter***

*Smoked Chorizo and Scallop on a Bed of Yellow, Green and Red Tomato Comfit with Kale*

*Grilled Asparagus with White Wine Crème served with a Mixed Sprout Salad and a Truffle Oil Dressing(V)*

*Salmon, Red Tuna and Grouper Ceviche served with Fennel and Sango Radish Sprouts*

***Main***

*Portobello Mushroom with a slice of Goats Cheese and Breadcrumbs served on a bed of Truffle Rice (V)*

*Cabbage and Pancetta stuffed Poussin with New Jersey Potatoes, Parsnip and courgette Flowers*

*Pan Fried Sea Bass on a bed of Sweet Corn Puree, Fresh Date Mash and Tangy Lemon and Lime Zests*

***Dessert***

*Dark Chocolate Fondant with a White Chocolate Core*

*Trio of Dessert: Malabi, Mixed Berry Salad and Raspberry Sorbet*

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*Petit Fours*

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*Tea & Coffee*