

OUR MENU FOR DECEMBER 2009

COMPLIMENTARY APPETISER

An espresso cup of Homemade Soup with freshly baked Bread and Unsalted Butter

STARTERS

Twice Baked Pear & Stilton Souffle with Mulled Wine Syrup and Crisp Cheese Straws

Confit of Pheasant Leg on Jerusalem Artichoke Puree with Juniper Scented Sauce

Trio of Salmon, served three ways, with a Camembert & Potato Terrine

Local Game Terrine with Plum & Apple Chutney and Crustini Toast

Roasted Fig & Goats Cheese Salad with rich Beetroot Dressing

MAIN COURSES

Pan-fried Breast of Barbary Duck on Rosti Potato with Glazed Pears and Roasted Shallots

Rich Casserole of Local Venison on a Horseradish Potato Puree with Root Vegetables

Confit Belly of Sussex Pork with Dauphinoise Potato and Spiced Red Cabbage

Roasted Breast of Local Pheasant stuffed with Black Pudding Mousse
served with Parisienne Potatoes, Parsnip Puree and the Pan Juices

Baked Field Mushroom filled with a Roasted Butternut Squash Risotto
topped with a Poached Egg and Hollandaise Sauce

Saddle of South Downs Lamb with Minted Lamb Shank
served with Creamed Potato and Buttered Leeks

FRESH FISH AND DAILY SPECIALS WILL BE DESCRIBED AT YOUR TABLE

LUNCH	TUESDAY TO SATURDAY	TWO COURSES £16, THREE COURSES £22
DINNER	TUESDAY TO THURSDAY	TWO COURSES £22, THREE COURSES £28
	FRIDAY AND SATURDAY	TWO COURSES £28, THREE COURSES £34

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL.
THIS IS GRATEFULLY RECEIVED IN FULL BY ALL OF OUR STAFF. THANK YOU.

OUR MENU FOR DECEMBER 2009

DESSERTS

Sweet Chestnut Cheesecake with Kumquat Syrup and Cranberry & Mint Sorbet

Creamy Poached Pear Bavarois with Mincemeat Palmiers and Red Wine Syrup

Bitter Chocolate Terrine with Cointreau Cream and Chocolate Crackle Cookies

Prune and Armagnac Tart With Egg Nog Ice Cream

Rich Fruit and Brandy Parfait with Ginger Biscuits

ICE CREAM PLATTER

Trio of homemade Ice Cream with Vanilla Shortbread

THE ASSIETTE

£4 Dish Supplement

Miniatures of all five desserts on one plate for two people to share, or one to indulge!

CHEESE PLATTER

£2 Dish Supplement

A selection of three British cheeses from small farms and artisans served with Carr's Water Biscuits, Grapes and Homemade Chutney

Sussex Blue ~ Cornish Brie ~ Old Sussex Farmhouse Cheddar

COFFEE & TEA

£2 Per Person

Espresso, Macchiato, Americano, Latté & Cappuccino

Assam, Earl Grey, Darjeeling, Peppermint or Camomile

LUNCH	TUESDAY TO SATURDAY	TWO COURSES £16, THREE COURSES £22
DINNER	TUESDAY TO THURSDAY	TWO COURSES £22, THREE COURSES £28
	FRIDAY AND SATURDAY	TWO COURSES £28, THREE COURSES £34

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL.
THIS IS GRATEFULLY RECEIVED IN FULL BY ALL OF OUR STAFF. THANK YOU.