

## ENHANCED MENU OPTIONS

### STARTERS

Chicken & Smoked Ham Terrine,  
Crispy Pancetta, Turmeric Hollandaise  
(M, E)

Hot Smoked Salmon Roulade,  
Plum & Tomato Salsa, Rye Bread  
(F, G)

Burrata, Blood Orange Gel, Crispy Baby  
Capers, Rocket, Watercress, Radicchio,  
Honey & Hazelnut Dressing  
(M, Su, N)

*Each at a supplement of £6.00 per person*

### SORBET COURSE

Lemon & Mint, Elderflower,  
Blood Orange, Bitter Apple  
*Supplement £7.00 per person*

### MAINS

Fillet of Beef Wellington, Chive Creamed  
Potatoes, Chestnut Mushroom,  
Sautéed Spinach, Red Wine Jus  
(G, M, Ce, Su, E)

*Supplement £10.00 per person*

Rack of Lamb, Broad Bean & Wild Mushroom  
Pearl Barley, Smoked Cauliflower Puree,  
Calvados & Mint Jus  
(M, Ce, Su)

*Supplement £7.00 per person*

Baked Halibut, Lemon & Chive Crumble,  
Steamed Baby Vegetables, Pea Mousse,  
Sauce Vierge  
(F, G, M, Su)

*Supplement £7.00 per person*

### DESSERTS

Peach & Raspberry Mille-Feuille,  
Citrus Cream, Champagne Jelly  
(G, M, E, Su)

Elderflower Parfait, Strawberry,  
Basil Sponge, Toasted Almond Crumb  
(E, M, N, G) – can be made gluten-free on request

Dulche de Leche Cheesecake, Pecan Tuille,  
Caramelised Pineapple Sorbet  
(G, M, E, N)

*Each at a supplement of £5.00 per person*

### CHEESE COURSE

Selection of Sussex and Kent's Finest Cheeses,  
Quince Jelly, Grapes, Celery, Cheese Biscuits  
(M, Su, Ce, G)

*Supplement £13.00 per person*