Wings of Hope Charity Dinner
8th November 2025

First Course
Prepared by The Grand Hotel, Executive Chef - Hrvoje Loncarevic
Sussex Blue Cheese Soufflé (G,M,E,Su,V)
double baked with cream leek velouté, chive oil and sourdough crisp

or

Marmalade Tomato and Anaheim Pepper Pressing (P,G,Se)
whipped vegan feta micro salad, crispy onion and saffron oil

Second Course
Prepared by The Grand Hotel, Executive Chef - Hrvoje Loncarevic
South Coast Lobster Consommé Royale (Su,Cu,F,E,Ce,Sh,M)
poached lobster tail and tarragon

or

Candied Beetroot Tartare (V,Su)
horseradish and lime coconut cream, watercress and balsamic pearls

Third Course
Prepared by Ashdown Park Hotel, Executive Chef – Andrew Wilson
Assiette of Beef Sirloin and Slow Braised Rib (G,M,Mu,Su)
beef rib bonbon, bacon jam, fondant potato, spinach, truffle celeriac puree and jus diable

or

Roast Wild Mushroom Pave (G,V)
honey spiced herb crust, crushed butternut, tempura and velouté of herbs

Dessert
Prepared by Ashdown Park Hotel, Executive Chef – Andrew Wilson
Ferrero Rocher Dome (G,M,N,E)
feuilletine crisp, chocolate mousse, hazelnut praline and hazelnut ice cream

Coffee and Petit Fours

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present.
If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you
with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans
Su - sulphur dioxide & sulphites Vg – vegan V – vegetarian/*V dish adapted *can be adapted to gluten free