

Starters

Ollivers fish smokie sprinkled
with a parmesan crumble.

Mushroom and hazelnut paté
garnished with fresh pesto crustardes.

Warm five spiced duck and mango salad,
drizzled with a lime and sesame dressing.

Lightly curried coronation chicken
and tangy citrus rice.

Pear and stilton bake topped
with honey mustard glazed rocket.



Soup of the day or Sorbet



Main Courses

Duck Breast

Roasted breast of duck, served with
a ginger and marmalade sauce.

Catch of the Day

Fresh fish according to availability.

Lamb Shank

Slowly braised lamb shank, boned, stuffed with
rosemary and garlic cous cous and coated with
a rich peanut gravy.

Local Pheasant

Roasted breast of pheasant, wrapped in bacon,
placed on bubble and squeak and
served with a tomato sauce.

Belly Pork

3 hour roasted belly pork with an apple
compote, honey and soy reduction and
crispy crackling.

Peppered Beef

Medallions of prime fillet steak, cooked to your
liking and served with a soft green peppercorn,
brandy and cream sauce.

This dish carries a surcharge of £3.75.

Vegetarian Tart

Slow roasted garlic and thyme
plum tomatoes, served on a courgette,
leek and burwash rose pastry tart.

All dishes are accompanied by a variety of
fresh market vegetables and potatoes.



Desserts

We have a wide variety of desserts
which will be described to you by your host

OR

*We also offer a Sussex cheese plate
and locally produced chutney*

This carries a surcharge of £2.95



Coffee and homemade petit fours



3 course meal

Starter, soup or sorbet and main course.

£24.95

5 course meal

Starter, soup or sorbet, main course, dessert,
coffee and petit fours.

£29.95

All prices are inclusive of VAT.

Service not included.

**All food is homemade, freshly prepared
and cooked to order.**

Some dishes may contain nuts.

Please advise us of any allergies.