

Ladies Night Menu

April 2023

Soup Starters

Soups Pea and Mint (ve)

Pea and Ham Creamed Mushroom (v)

Honey Roasted Parsnip (ve)

Curried Sweet Potato (ve)

Butternut Squash and Chilli (ve)

Roasted Tomato and Basil (ve)

French Onion Soup topped with a Cheese Topped Croute (v)

Creamy Leek and Potato (v)

Smoked Haddock and White Bean

Meat Starters

Ham Hock and honey & mustard Terrine with Piccalilli and Melba Toast

Duck and Orange Pate with Caramelised Red Onion and Crostini

Smoked Duck Breast on a Rocket, Orange and Pomegranate Salad with Chilli and Ginger Dressing

Satay Chicken Skewers on Asian Slaw with Chilli and Coriander Dressing

Slow Cooked Pork Belly with Ginger Beer Glaze and Celeriac Puree

Fish Starters

Traditional Smoked Salmon and Chive Cream Cheese with a Salad Garnish

Smoked Mackerel Fillet on a Potato and Caper Salad with a Herb Dressing

Tiger Prawn Skewers in a Garlic Butter with a Rocket & Tomato Salad

Tiger Prawn Skewers in a Sweet Chilli Sauce with a Rocket & Tomato Salad Thai Spiced Fishcake with Curried Mayonnaise

Beetroot Marinated Salmon and Blinis with a Mustard & Dill Mayonnaise

Sussex Smokey

Vegetarian/Vegan Starters

Roasted Button Mushrooms in a Blue Cheese and White Wine Sauce with Toasted Brioche
(v)

Mushroom Risotto with Baby Spinach (ve)

Mediterranean Vegetables and Feta Cheese in a Filo Tart with Basil Dressing (v)

Deep Fried Brie in a Pumpkin Seed Breadcrumb with Pea Shoots and Tomato Salsa (v)

Tomato, Mozzarella and Basil with Toasted Ciabatta (v)

Charred Onion and Tomato Salad with Toasted Ciabatta (ve)

Beetroot Carpaccio with a Goat Cheese Mousse, Micro Celery and Sauce Vierge (v)

Artichoke on a Rocket, Pomegranate and Orange Salad with Chilli & Ginger Dressing (ve)

Meat Mains

Roasted Pork Loin with Roast Potatoes, Glazed Parsnips and Carrots with Apple Sauce and Crackling

Red wine & rosemary braised lamb shoulder with Dauphinoise Potatoes, Peas, Baby Onions and Chorizo

Butcher's Sausages on Mustard Mash with Green Beans and Onion Gravy

Marmalade Glazed Pork Belly with Fondant Potato, Celeriac Puree, Tender Stem Broccoli and Cider Jus

Garlic and Thyme Chicken Breast with Herb Roasted New Potatoes and Seasonal Vegetables

Pan Fried Duck Breast and Confit Duck Leg with Braised Red Cabbage, Dauphinoise Potatoes and Redcurrant Jus

Roasted topside of beef, roast potatoes & seasonal vegetables.

Fish Mains

Roasted Salmon Supreme with New Potatoes, Green Beans and Hollandaise

Sauce Sea Bass Fillet on a Crab and Coriander Risotto

Swordfish and Salmon Kebabs with Spiced Couscous and Tzatziki

Creamy Fish Pie topped with Cheddar Mash, Wilted Spinach and Tender Stem Broccoli

Smoked Haddock and Horseradish Fishcakes served with Poached Egg, Wilted Spinach and Hollandaise Sauce

Vegetarian/Vegan Mains

Roasted Root Vegetable Tart with Caramelised Red Onion and White Wine Velouté

Spinach and Ricotta Tortellini with a Sun Blushed Tomato Sauce

Vegetable Thai Green Curry with Basmati Rice (ve)
Mushroom and Stilton Risotto with Baby Spinach and Poached Egg
Roasted Root Vegetable Tart served with Caramelised Red Onion (ve)
Cherry Tomato and Basil Stuffed Peppers (ve)

Desserts

Double Chocolate Brownie with Chocolate Sauce and Chantilly Cream (v)
Red Wine Poached Pear with Berry Compote and Whipped Cream (v)
Warm Chocolate Fudge Cake with Mixed Berry Compote (v)
Sticky Toffee Pudding with Toffee Sauce (v)
Strawberry and Mango Eton Mess (v)
Lemon Posset with Shortbread Warm Treacle Tart with Whipped Cream (v)
Vanilla Crème Brulee with Shortbread Biscuits (v)
Lemon Cheesecake (ve)
Belgian Chocolate and Raspberry Torte (ve)
Summer berry pudding, with cream
Tea & Coffee

3 courses £30.00

v = vegetarian ve = vegan

Items can be amended to fit specific dietary requirements.

Please remember to only choose

1x Meat, 1x Fish and 1x Vegetarian per Starter and Main courses.

Choose 2 desserts, with an option for Cheese & Biscuits.

Speak to the Chef Gary and discuss your requirements.



Gary Williams 07834781847