



**DINNER PARTY MENU 1**  
**(PLEASE CHOOSE ONE FROM EACH COURSE)**

Scottish smoked salmon & prawns with rocket pesto dressing & Parmesan croutons

Fresh asparagus with Pomodorino tomato's, lemon, garlic, basil & crumbled Roquefort

Salad Nicoise: Tuna olives anchovies, green beans, tomato & egg served with French bread

Antipasto salad: Cured meats artichoke roasted peppers & salad leaves with a red wine vinaigrette

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Rump of English lamb roasted with homegrown rosemary garlic & chives

West Sussex chicken supreme with a chorizo herb crust cherry tomato compote & Pecorino Romano

Birchstead mature rib eye steak with red wine, grated horseradish & wild mushrooms

Filleted Seabass with roasted courgettes, peppers, squash, shallots & lime butter

(ALL DISHES SERVED WITH SAUTE OR NEW POTATOES & FRESH SEASONAL VEGETABLES)

Homemade meringue nests with seasonal fresh fruits whipped cream & mixed berry coulis

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Homemade warm chocolate torte with fresh raspberries & crème fraiche

Homemade lemon tart

Sussex cheese selection with grapes & celery

(VEGETARIAN OPTIONS & SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR. IF YOU HAVE SOMETHING SPECIFIC YOU WOULD RATHER HAVE THAT IS NOT ON THE MENU PLEASE LET US KNOW AND WE WILL DO OUR BEST TO ACCOMMODATE YOU)

