



DINNER PARTY MENU 2
(PLEASE CHOOSE ONE FROM EACH COURSE)

Weald smokery chicken supreme with mango & fresh homegrown herbs

Fresh asparagus wrapped in prosciutto, arugala salad & sunblushed tomato dressing

Homemade salmon & lobster terrine garnished with crayfish tails & salad leaves

Chargrilled fillet steak with red wine roasted shallots & mushroom jus

Welsh rack of lamb honey roasted with a mustard & herb crust

Pan fried Monkfish with olives, tomato, anchovies, mint & leeks

Guinea Fowl supreme marinated in wine with fresh herb & mushroom pate & baked with puff pastry

(All main dishes are served with sauté or new potatoes & seasonal vegetables)

Homemade Lemoncello cheesecake with passion fruit

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

Homemade warm chocolate torte with fresh raspberries & crème fraiche

Sussex cheese selection with grapes & celery

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

