

Mothering Sunday

SUNDAY 31ST MARCH

STARTERS

Green pea soup with fresh mint and crème fraiche, crispy croutons (v)

Coln valley smoked salmon with capers, cream cheese and chive scone

Goats cheese crouton, with beetroot and rocket salad, toasted pinenuts, blackberry vinegar and olive oil dressing (v)

Charcuterie- selection of salamis and prosciutto with olives, crusty bread and gherkins

Crispy fried king prawns in filo, sweet chilli dip

MAIN COURSES

Roasted topside of Sussex beef, Yorkshire pudding and horseradish, roast potatoes

Roast loin of Sussex pork, lemon and herb stuffing, apple sauce and roast potatoes

Grilled fillet of seabass with spinach, anchovies, cherry tomatoes, parmesan mash, basil and olive oil

Char grilled free-range chicken breast, crispy bacon, grilled courgettes, peppers and asparagus, chips and lemon and tarragon mayonnaise

Filo pie filled with cashews, portabello mushrooms and leeks served with spinach, roast potatoes and red wine gravy

DESSERT

Homemade meringue with whipped cream and vanilla ice cream topped with a mango and passionfruit compote

Banana Bakewell tart with vanilla sauce and clotted cream

Ice cream sundae with blackcurrants, strawberries, marshmallows, crushed meringue, whipped cream and vanilla ice cream

Sticky toffee pudding, stem ginger ice cream and butterscotch sauce

White chocolate blondie, raspberry sorbet, dark chocolate sauce

TWO COURSE £21.50 THREE COURSE £25.75