



Mother's Day Menu

SERVED IN OUR GRAND BALLROOM

Crusty bread, oils & olives for the table

To Start

Crayfish, prawn & avocado cocktail, spicy Maire Rose dressing **GF bread available**

Sweetcorn, lemongrass & coconut soup, toasted sourdough **VG**

Confit duck & plum salad, cucumber, spring onions & toasted sesame seeds **GF**

Pea, mint & Roquefort arancini, pea shoots, crispy pancetta

Sweet potato & squash falafel, tomato & coriander salsa **VG**

In the Middle

Roast Sirloin of beef Or English leg of lamb

Served with all the traditional trimmings

GF available

The Royal Halloumi nut roast **V, GF** Or Squash, spinach & wild mushroom wellington **VG**

Served with all the traditional trimmings

Luxury Trawler Pie

(tiger prawn, salmon, scallop, cod)

Herb mash topping, Parmesan

Honey, lemon & thyme chicken breast supreme

Creamy wild mushroom stroganoff, grilled asparagus

Crispy five spice pork belly

Dauphinoise potatoes, roasted roots, sticky orange & fennel sauce

To Finish

Warm frangipane & pear tartlet, with clotted cream

Apple, cinnamon & blackberry crumble with custard **VG, GF**

Chocolate & orange cheesecake, honeycomb

Baileys creme brulee, spiced shortbread **GF**

Cheese board - Brighton blue, Sussex scrumpy cheddar, Rosary goat ash, quince jelly & house chutney

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Chocolates & macaroons

3 course £35 per person

A deposit of £10 per person is required to secure your booking. For groups of 8 or more guests we will require a pre-order 7 days prior to your booking.

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