



## Private Dining Menu Options

*2 Courses at £17.95 per person*

*3 Courses at £19.95 per person*

*Please choose 3 items per course for your group  
and we will then prepare the individual menu for you to send out to your group members*

### Starters

Tart - Onion (v), Pepper (v) or Pissaladiere (tomato, onion & anchovies)

Soup - Butternut Squash (v), Onion (v), Leek & Potato (v) or Gaspaccio (v - cold)

Tomato, Shallot & Basil Salad

Skate Wing Salad, with pimentos peppers

Mackerel Rillette

Duck Rillette

Chicken Liver Salad

Foie Gras de Canard, served with warm toast (£2.50 supplement)

### Main Courses

Chicken Ballantine, stuffed with mushrooms and parmesan, served with gratin Dauphinois

Sussex Braised Pork Cheeks, in a red wine sauce served with French beans and crushed potatoes

Beef Bourguignon, served with mashed potato

Pork Belly served with French beans and new potatoes

Fillet of Salmon, served with roasted vegetables

Grilled Hake, served with Basmati rice and Beurre Blanc sauce

Baked Camembert, with chips and salad (v)

Wild Mushroom Risotto (v)

### Desserts

Chocolate Tarte

Chocolate Mousse

Blueberry Pannacotta

Tarte Tatin

Lemon Sorbet or Cappuccino Ice Cream

Additional Sides: Green Salad / Chips / Seasonal Vegetables @ £2.50 per serving

### Drink Options

Pimms on Arrival @ £3.95 per person extra

Half Bottle of House Wine @ £6.95 per person extra

*Pre-orders required*

*Please note a 12.5% service charge will be added for parties of 6 or more persons*

