

CANAPES AND CHAMPAGNE ON ARRIVAL

Starter

- JERUSALEM ARTICHOKE AND HORSERADISH SOUP
- BRIXHAM CRAB CROQUETTE, LOBSTER BISQUE
- CHICKEN LIVER PARFAIT, PISTACHIO CRUMB, CHERRY JAM, TOAST
- DEVILED ROYAL LEGBAR EGGS WITH CHARGRILLED LEEKS AND PICKLED BEETROOT

Main

- FILLET OF WESTCOUNTRY BEEF, OXFORD BLUE CHEESE BON BONS, SPINACH, ROAST PARSNIPS, RED WINE JUS
- GAMMON STEAK, SAVOY CABBAGE, ROAST CHESTNUTS, CRANBERRIES, BREAD SAUCE
- BAKED WHOLE SEABASS STUFFED WITH GARLIC, LEMON AND HERBS,
 SAUTEED POTATOES, SPROUTING BROCCOLI, BUTTER SAUCE
- FIELD MUSHROOM, SPINACH AND ROSARY ASH GOATS CHEESE WELLINGTON, RED PEPPER COULIS

Dessert

- WHISKY AND TREACLE TART, CLOTTED CREAM
- LEMON AND HONEY POLENTA CAKE WITH VANILLA ICE CREAM
- CHOCOLATE POT, COINTREAU CRÈME FRAÎCHE
- CHEESE BOARD, SUSSEX CHARMER, OXFORD BLUE,
 - TUNWORTH CAMEMBERT

