

THE  
**BOLNEY**  
SUSSEX *Estate* ENGLAND

**Supper**

**Snacks on arrival**

*Bolney Bubbly Brut NV [from magnum]*

Cauliflower & Tunworth cheese croquette; Beef, smoked eel & caviar tartlet

*PB alternative:*

Salt-baked beetroot tartare; Wild mushroom croquette, autumn truffle

**Starter**

*Bolney Estate Lychgate Bacchus*

BBQ'd red mullet fillet, caponata & nasturtium

*PB alternative:*

Roasted Jerusalem artichoke, spiced lentils and prune, zhoug

**Main**

*Bolney Estate Pinot Noir*

Truffle glazed Cotswolds chicken, hispi cabbage, cep mushroom, hazelnut and truffle sauce

*PB alternative:*

Roasted squash and sage ravioli, marjoram and chestnut oil, pumpkin seeds

**Pudding**

*Bolney Bubbly Rosé NV*

Pavlova, passionfruit curd, charred mango

*PB alternative:*

Lemon cremeux, poached blackberries, pistachio & meringue

**Coffee or tea to finish**

For allergen information, please consult a member of staff.