



V A L E N T I N E S M E N U

A R R I V A L

Chef Selection Of Canapes & Chapel Down
Rose Brut English Sparkling Wine

S T A R T E R

Terrine Of Smoked Duck & Duck Parfait, Pistachio, Brioche & Chutney
Pan Seared Scallops, Apple, Celeriac & Burnt Butter
Roast Beetroot Carpaccio, Honey, Walnuts & Whipped Goats Cheese v

M A I N

Salt Aged Beef Fillet Wellington, Roast Vegetable Panache & Beef Jus
Pan Seared Sea Bass, Saffron & Fennel Barley Risotto & Buerre Blanc
Wild Mushroom & Truffle Tart, Aged Pecorino & Charred Greens v

C H E E S E

Selection Of Artisan Sussex Cheeses
Sourdough Crackers, Chutney & Fruits

D E S S E R T

Salted Caramel Chocolate Fondant, Caramel & Vanilla Gelato
Tonka Bean Panna Cotta, Berry Compote & Pink Pepper Shortbread
Lemon & Thyme Tart, Creme Fraiche & Blackberry

F I N I S H

Handmade Chocolate Truffles
Flavoured Fudge

£ 6 0 P E R P E R S O N

PLEASE ASK TO SEE OUR FULL LIST OF ALLERGENS AND INFORM US OF ANY DIETARY REQUIREMENTS. PLEASE BE AWARE WE WORK IN A KITCHEN WITH THE FOLLOWING FRESH INGREDIENTS AND CAN NOT GUARANTEE THAT FOOD WILL BE COMPLETELY FREE OF NUTS, GLUTEN, FISH, EGGS, DAIRY, CELERY & SESAME