



TOTTINGTON MANOR

PRIVATE LUNCH/DINNER MENU

CHOICES

2 courses £38 | 3 courses £49

please choose 3 starters/mains/desserts from the choices below

STARTERS *Please choose three of the following dishes*

KING SCALLOPS (gfi)

Artichoke Puree, Crispy Chicken Skin

WILD MUSHROOM PANNACOTTA (gfi/v)

Tarragon Oil, Pickled Mushroom, Toasted Hazelnuts

DUCK LEG TERRINE (gfi)

Duck Mousse Choux Bun, Roasted Plum Compote

CURED SEABASS (gfia)

Wasabi Creme Fraiche, Pickled Fennel, Chilli Oil, Coriander

CHARRED SUSSEX ASPARAGUS &

QUAILS EGG (v/pba/gfi)

Black Garlic Mayonnaise

MAIN COURSES *Please choose three of the following dishes*

BAKED COD (gfia)

Braised Pea, Bacon & Baby Gem, New Potato. Lemon Veloute

SPICED BAKED AUBERGINE (pb)

Babaganoush, Quinoa, Pomegranate, Flatbread

TRIO OF SOUTH DOWNS LAMB (gfi)

Cutlet, Minced Lamb & Liver Bon-Bon, Slow Cooked Rump, Cherry Vine Tomatoes, Fondant Potato, Wilted Spinach, Mint Lamb Gravy

NUT ROAST WELLINGTON (gfi)

Pea puree, Confit Sweet Potato, Roasted Heritage Tomato

GRILLED MACKEREL FILLET (gfi)

Chickpea & Tomato Orzo, Samphire, Mussels, Herb Oil

TRUFFLE SIRLOIN (served medium) (gf)

Fondant Potato, Grilled Portobello Mushroom, Nutbourne Vine Tomatoes, Truffle Sauce

DESSERTS *Please choose three of the following dishes*

MOCHA DELICE (gf)

Crispy Praline Base, Chocolate Cremeux, Caramelised Cob Nuts, Coffee Meringue

LAYERED BERRY PANNACOTTA (gfia)

Fresh Berries, Ginger Crumb

TRIO OF DESSERTS

Mini Posset, Apple Crumble Caramel Tart & Chocolate Raspberry Brownie

STRAWBERRY SHORTCAKE STACK (gfia)

Shortbread Biscuits, Fresh Strawberries, Chantilly Cream

DARK CHOCOLATE MOUSSE (pb)

Pistachio Crumb, Kentish Cherries

PINA COLADA PAVLOVA (gfi/pba)

Coconut, Lime & Ginger Henfield Goldstone Rum, Crispy Meringue & Spiced Pineapple

TEA & COFFEE

pb - plant based | pba - plant based alternative | v - vegetarian | va - vegetarian alternative
| gfi - gluten free ingredients | gfi - gluten free ingredients alternative

12.5% Service Charge Applies



TOTTINGTON MANOR

PRIVATE LUNCH MENU

CHOICES

2 courses £29.50 | 3 courses £36

please choose 3 starters/mains/desserts from the choices below

STARTERS *Please choose three of the following dishes*

SOUP OF THE DAY (gfia/v)

Crusty Bread, South Downs Butter

HERITAGE TOMATO & PESTO TART (pba)

Toasted Pine Nuts, Blue Cheese Mousse

SALT BEEF BRISKET (gfi)

Smoked Mayonnaise, Gherkin, Fresh Horseradish

ROLLED GOATS CHEESE (gfia)

Herb & Walnut Crust, Toasted Focaccia, Roasted Tomato

MINTED LAMB MEATBALL (gfia)

Mini Flatbread, Roasted Red Pepper Hummus

SMOKED SALMON & PRAWN ROULADE (gfi)

Lemon & Dill Mousse, Citrus Gel

MAIN COURSES *Please choose three of the following dishes*

MUSHROOM & SPINACH GNOCCHI (v/pba)

Truffle Oil, Parmesan Shavings

SMOKED HADDOCK FILLET (gfi)

Braised Pea, Bacon & Baby Gem, New Potato. Lemon Veloute

ROASTED CAULIFLOWER SATAY (?)

Pearl Barley Risotto, Ginger Soy, Shredded Root Vegetables, Pickled Chickpeas & Peanut Sauce.

SUSSEX PORCHETTA (gfia)

Mashed Potato, Ham & Apple BonBon, Vegetable Medley

BASIL CHICKEN (gfi)

Confit Sweet Potato, Long Stem Broccoli, Plum Tomato Sauce

BRAISED FEATHERBLADE STEAK (gfi)

Mashed Potato, Vegetable Medley, Rich Red Wine Sauce

DESSERTS *Please choose three of the following dishes*

CHOCOLATE ORANGE DELICE (gf)

Orange Gel, White Chocolate Meringue Twirls

SEASONAL FRUIT POSSET (gfia)

Shortbread Biscuit

TRIO OF DESSERTS

Mini Posset, Apple Crumble Caramel Tart & Chocolate Raspberry Brownie

LEMON TART

Creme Fraiche & Berries

APPLE & CARAMEL CRUMBLE TART (vea)

Vanilla Ice Cream

MARMALADE BREAD & BUTTER SLICE

Light Vanilla Custard

TEA & COFFEE

pb - plant based | pba - plant based alternative | v - vegetarian | va - vegetarian alternative
| gfi - gluten free ingredients | gfit - gluten free ingredients alternative

12.5% Service Charge Applies



TOTTINGTON MANOR

FINE DINING MENU

CHOICES

three courses £75
including canapes, petit fours & coffee

CANAPES RECEPTION

STARTERS

Prawn & Fennel Bisque, Fresh Wholemeal Bread
Torched Goat's Cheese, Pickled Spring Vegetables, Balsamic Glaze
Chicken Liver & Cognac Parfait, Toasted Homemade Bread, Fig & Onion Chutney
Home-Cured Trout Gravavlax, Crispy Fish Crackling, Caper Berries
Heritage Tomato, Fresh Basil, Avocado, Pomegranate Drizzle

MAIN COURSES

SEARED GRESSINGHAM DUCK BREAST
pulled duck leg bonbon, fondant potato, grilled asparagus, black cherry sauce

GRILLED FILLET OF SMOKED HADDOCK
crushed new potatoes with chives, poached hens egg, champagne sauce, samphire, crispy prosciutto

70Z FILLET STEAK
duckfat chips, roasted vine tomatoes, portobello mushroom, shallot & thyme sauce

LUXURY SHELLFISH PLATTER
crayfish, green lipped mussels, king prawns, clams & lobster claws, served on herby salad, vine tomatoes, cucumber, edamame beans, peashoots, mixed seeds & pomegranate.

WILD MUSHROOM WELLINGTON SLICE
Mashed Potato, Vegetable Medley, Rich Red Wine Sauce

DESSERTS

Dark Chocolate Mousse, Black Cherries, Pistachio Crumb
Lemon Meringue Parfait, Sweet Gin Syrup, Fresh Raspberries
Caramelised Banana & Salted Caramel rolled in Candied Nuts & Chantilly Cream
Tottington Mont Blanc, a refreshing dessert with Chestnuts, Chocolate Shards & Cream
Pedro Ximenez Affogato

FRESH COFFEE & PETIT FOURS

all special dietary requirements can be fully catered.

12.5% Service Charge Applies