

# MOTHERS DAY

## menu

### STARTERS

- warm roasted beets, golden cross goats cheese (v/gfi)  
pea & mint pannacotta, pickled peas, focaccia shard (v/gfia)  
coquilles fruits de mer, queen scallops, prawns, hake,  
cheese mornay sauce, potato & parmesan topping (gfi)  
south downs lamb shoulder, crispy onion fritter, mango chutney (gfi)  
roasted cauliflower soup, brighton blue cheese crumble  
croutons (v/pba/gfia)  
smoked salmon & dill mousse, rocket & pink grapefruit  
salad, crispy toast, lemon oil (gfia)

### SUNDAY ROAST

all our roasts are served with yorkshire puddings, crispy roast  
potatoes, parsnips and chef's selection of fresh vegetables.

- ROAST SIRLOIN OF BEEF (GFIA)  
ROAST SOUTH DOWNS LAMB (GFIA)  
OAKS FARM STUFFED DITCHLING CHICKEN (GFIA)  
NUT ROAST (GFIA/V/PBA)

### TOTTINGTON SHARING BOARD FOR TWO

£6pp Supplement  
three meats (beef, south downs lamb & chicken), extra roast  
potatoes and yorkshire puddings, honey roast vegetables, gravy

### MAINS

- GARLIC, LEMON & THYME PLAICE FILLETS (GFI)  
lyonnaise potatoes & courgettes, warm pea & sapphire  
citrus salad, white wine sauce (gfi)  
SPICED SPRING SQUASH (GFI)  
basmati rice, crispy onion fritter, curried lemon grass sauce

### DESSERT

- CLASSIC SHERRY TRIFLE  
APPLE & RHUBARB CRUMBLE TART (PBA)  
vanilla bean ice cream  
CHOCOLATE & WALNUT PAVLOVA (GFI)  
potash farm roasted nuts  
KAHLUA COFFEE MOUSSE (GFIA)  
chocolate dust, amoretti biscuit  
MINI DESSERT WITH TEA/COFFEE  
crumble tart / brownie / kahlua mousse / pavlova  
FRANGELICO AFFOGATO (GFI/PBA)  
served with vanilla bean ice cream  
SUSSEX CHEESEBOARD (GFIA)  
a selection of two sussex cheeses, chutney, grapes, artisan  
crackers, sussex butter

please advise us of any dietary requirements, food  
allergies and intolerances in advance