TOTTINGTON MANOR

CELEBRATION DINING
CHOICES

three courses £79
including coffee & macarons

STARTERS

Sussex Coast Crab Cake, Poached Egg & Hollandaise (gfi)
Honey, Soy & Sesame Sizzling King Prawns, Parmesan Tuille (gfi)
Sussex Beetroot Pannacotta, Calcott Farm Charcuterie & Goats Cheese Mousse (gfi)
Duck & Plum Terrine, Plum Jus (gfia)
Burrata & Courgette Ribbon & Heritage Tomato Salad (gfi/v)

MAIN COURSES

3 BONE RACK OF SOUTH DOWNS LAMB (GFI)
herb crusted lamb, celeriac puree, sweet potato fondant, buttered sussex greens, red wine jus

STEAMED LEMON SOLE FILLETS (GFI)
lemon & garlic butter, spring onion potato cake, sussex greens & beans

70Z FILLET STEAK (GFI)
duckfat chips, roasted vine tomatoes, portobello mushroom, truffle sauce

HALF LOBSTER THERMIDOR (GFI)
scalloped potatoes, lemon & garlic fine beans, crispy samphire

LIONS MANE MUSHROOM, LIME & GINGER CAKE (V/PBA/GFI)
Jasmine Rice, Pickled Fennel & Watermelon Radish Citrus Salad

DESSERTS

Chocolate Fondant Pudding, Strawberries & Balsamic
Espresso Pannacotta, Coffee Cake & Chocolate Marscapone
Sussex Limoncello Parfait (gfi)
Apple & Pear Tart Tatin (gfi/pba)
Sussex Cheese Selection, Speciality Bread & Crackers, Bury Bees Honey, South Downs Butter (gfia)

FRESH COFFEE & MACARONS

all special dietary requirements can be fully catered for.
12.5% Service Charge Applies