



TOTTINGTON MANOR

FUNCTION MENU

Choices

CHOOSE FROM 2 OR 3 COURSES OR ADD AN
ADDITIONAL SORBET COURSE.

SOUP OF THE DAY (V/VG/VEA)

BEETROOT ARANCINI (V/VEA)
Citrus crème fraiche

SMOKED MACKEREL PATE (GFA)
With artisan crackers

**GOATS CHEESE,
CARAMELISED ONION
AND SQUASH TART (V)**
Rocket Garnish

GARLIC KING +£3
PRAWN SKEWER
Citrus salad

CRISPY SESAME
ASIAN BEEF (GF)
Ribbon salad

SMOKED DUCK (GF)
Orange and chilli salsa

CHICKEN LIVER (GFA)
*Cognac purée, toasted
brioche and chutney*

MINI CRABCAKES (GF)
Spring onion, sweet chilli sauce

**HERITAGE TOMATO AND
MOZZARELLA (V/VEA)**
Pesto dressing

VENISON CARPACCIO (GF)
Rocket and Parmesan salad

KING SCALLOPS (GF)+£4
Celeriac purée,, crispy parma ham

TWICE COOKED PORK BELLY (GF)
Mustard mash, baby carrots & cider jus

STUFFED CHICKEN SUPREME (GF)
*With Sussex marble cheese, crisp potato
rosti, fine beans, herby garlic sauce*

CHICKEN BALLOTINE (GFA)
*Stuffed with pork and apricot wrapped in
bacon, crushed potatoes, tender stem
broccoli, red wine jus*

FILLET OF BEEF STROGANOFF (GF)
Creamy mash potatoes, parsnip crisps

NUT ROAST WELLINGTON (V/VEA)
*Baby carrots, roasted new potatoes, red
wine jus*

PAN SEARED FILLET OF SEA BREAM (GF)
*Sautéed new potatoes, spinach and
butter and tomato sauce*

SALMON EN CROUTE £3 SUPPLEMENT
*Creamy mash potatoes, fresh asparagus,
dill and white wine sauce*

WILD MUSHROOM RISOTTO (GF/V/VEA)
Finished with truffle oil & parmesan crisp

CRISPY SPICED POLENTA (GF/V/VEA)
*Panache of seasonal vegetables and
potatoes, rich tomato sauce*

**THREE BONE RACK OF LAMB (SERVED
PINK) (GF) £4 SUPPLEMENT**
*Parsnip and potato gratin, minted peas
and sugar snap peas, red current jus*

BAKEWELL TART (GFA,N)
With vanilla ice cream

**CHOCOLATE RASPBERRY
BROWNIE (GFA)**
With chocolate ice cream

STICKY TOFFEE PUDDING (GFA)
*With butterscotch sauce and vanilla
ice cream*

**PASSION FRUIT &
MANGO PAVLOVA (GF)**

**PINK GRAPEFRUIT
POSSET (GF)**
With a blood orange granita

**SALTED CARAMEL
CHOCOLATE MOUSSE (VE)**
With a peanut cookie (N)

LEMON TART
Crème fraiche and berries

BLACK FOREST GATEAUX
Cherry sorbet

SUSSEX CHEESEBOARD+£3
Fruit chutney, artisan crackers

CREME BRÛLÉE (GFA)
With shortbread and fruit compote

— Tea, Coffee & Mints Included —