



TOTTINGTON MANOR

FUNCTION MENU

CHOICES

2024

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

DUCK LEG TERRINE (gfia)

Duck Mousse Choux Bun, Roasted Plum Compote

CURED SEABASS (gfi)

Wasabi Creme Fraiche, Pickled Fennel, Chili Oil & Coriander

WILD MUSHROOM PANNACOTTA (gfi/v)

Tarragon Oil, Pickled Mushroom, Toasted Hazelnuts

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

KING SCALLOPS (gfi- £3 SUPPLEMENT)

Artichoke Puree, Crispy Chicken Skin

MAIN COURSES *Please choose three of the following dishes*

SPICED BAKED AUBERGINE (gfia/pb)

Babaganoush, Pesto, Quinoa, Pomegranate, Flatbread

SQUASH & WALNUT CRUMBLE TART (v)

Peppery Rocket & Parmesan Salad, Mustard Drizzle

MUSHROOM & SPINACH GNOCCHI (v/pba)

Truffle Oil, Parmesan Shavings

PAN FRIED HAKE (gfi)

Chorizo, White Bean & Prawn Cassoulet, Buttered Samphire

SMOKED HADDOCK FILLET (gfi)

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

SUSSEX PORCHETTA (gfia)

Mashed Potato, Ham & Apple BonBon, Vegetable Medley

BASIL CHICKEN (gfi)

Confit Sweet Potato, Long Stem Broccoli, Plum Tomato Sauce

MARINATED LEMON CHICKEN (gfi)

Wild Rice, Roasted Courgette, Lemon Sauce

BRAISED FEATHERBLADE STEAK (gfi)

Mashed Potato, Vegetable Medley, Rich Red Wine Sauce

THREE BONE RACK OF LAMB (gfi- £3 SUPPLEMENT)

Colcannon Cake, Braised Spring Onions, Red Wine Jus

DESSERTS *Please choose three of the following dishes*

LEMON TART

Creme Fraiche & Berries

CHOCOLATE ORANGE DELICE

Orange Gel, White Chocolate Meringue Twirls

APPLE & CARAMEL CRUMBLE TART (pba)

Vanilla Ice Cream

LAYERED BERRY PANNACOTTA (gfia)

Fresh Berries, Biscuit

MARMALADE BREAD & BUTTER SLICE

Light Vanilla Custard

BANANA CAKE

Honey Cream & Salted Caramel Drizzle

CHESTNUT MONT BLANC (gfi)

Meringue, Chestnut Cream, Chocolate Shards & Drizzle

TRIO OF DESSERTS

Mini Posset, Apple Crumble Caramel Tart & Delice

SUSSEX CHEESE BOARD (gfia)

Fruit Chutney, Grapes, Artisan Crackers

Tea, Coffee & Mints Included

pb - vegan
v - vegetarian
gfi - gluten free
ingredients

pba - plant based alternative
va - vegetarian alternative
gfia - gluten free ingredients
alternative

12.5% Service Charge Applies