**FOUR-COURSE EVENING FINE DINING**

**Minimum group size 5**

**A choice of 2 different starter, 2 different mains and 2 different desserts for your guests to choose.   
*Please note that a pre-order is required for this menu.****Prices include services of a chef, waiting staff, set up and clearing away.   
You can book dinner from 5.30pm. Last sitting 8pm. Booked time approximately two hours.*

***Starter***

White bean torn sourdough, basil soup. (V)  
Sweet potato, roasted coconut, chilli, coriander salad. (V)  
Lobster bisque, garlic toast, saffron rouille.  
Spinach, German rye, poached egg, herb crusted crème fraiche. (V)  
Corn fed chicken, rice paper spring rolls, wild mushroom.  
Gin cured sea trout, fennel, grapefruit, cucumber and lemongrass jelly.  
Olive fried octopus, basil, Nduja, squid ink, potato, saffron emulsion, horseradish.  
Pressed ox tongue, heirloom tomato, pickled radish, spinach puree.  
Smoked ham hock and leek terrine, piccalilli, basil oil.

***Main***

Prawn and chive ravioli, prawn bisque, basil oil, cucumber .  
Lamb croquette, watercress, asparagus, salsa Verde.  
Pan roasted wood pigeon, glazed apricot, pomegranate jelly, toasted seed and oat crumble.  
Potato custard, nasturtium, beetroot, parmesan wafer, spinach oil.  
Grilled pea and lemon risotto, parsley puree, courgette flower, lemon oil.  
Fish Pan roasted hake, heritage carrot, purple sprouting broccoli, fennel, sorrel cream.  
Crispy skin salmon, pea puree, purple potato, wild rocket, cherry tomato.  
Roasted fillet of Sussex Downs beef, fondant potato, cauliflower, burnt onion, smoked bone marrow, red wine jus.  
Juniper and cherry roasted duck breast, glazed beetroot berry relish, butternut squash puree.   
Pan roasted guinea fowl, toasted barley, spinach, grilled forest mushroom, cream sauce.  
Roasted lamb rump, crushed herb new potato, pea and mint puree, braised gem lettuce, carrot puree, jus.  
Grilled cider braised pork belly, scratchings, apple puree, radicchio, grilled spring onion, pork jus.  
Goats cheese ravioli, watercress, puree roasted pepper dressing, toasted seeds. (V)  
Pan fried potato gnocchi, samphire, lemon, asparagus. (V)  
Roasted courgette, smoked white bean puree, heritage carrot, risotto. (V)  
Grilled king oyster mushroom, onion tarte tatin, watercress, seeded red pepper hollandaise. (V)

***Desserts***Pavlova, toasted seeds, toffee, banana, coconut sorbet .  
Roasted pineapple, compressed fennel, lime syrup, mint, oat ice cream.  
Matcha green tea mousse, mango, raspberry, black sesame crisp.  
Chocolate fondant, honeycomb, cherry compote.  
Pear Tarte Tatin, blackberry, clotted cream ice cream.  
Vanilla and pomegranate poached rhubarb, raspberry macaron, custard.  
Cheese board: A selection of artisanal local British cheeses, crispbreads, pear chutney

***Coffee and Petit fours***

***£50.00pp***