

Sussex Bistro Carvery

Saturday 27th August

Artisan bread basket with flavoured farm butters

Charcuterie board a selection of sliced meats, fish, pates and rillettes Served with a selection of chutneys and pickles, breadsticks and sauces

Antipasti selection of Mediterranean vegetables, sauces and pickles

Roast topside of beef, horseradish Yorkshire pudding and red wine jus

Duck fat roast potatoes

Carved pork loin, marmalade and English mustard glaze

Barrel aged feta and soft herb tart

Roasted seasonal vegetables with thyme butter

Italian baby leaf salad, crispy croutons and cabernet sauvignon dressing

Confit artichoke and fennel salad, cider vinaigrette

Homemade coleslaw with toasted pine nuts

Puddings

Salt Caramel tart with whipped crème fraiche
White chocolate panna cotta with rhubarb compote

Eton mess





Sussex Bistro Carvery

Sunday 28th August

Artisan bread basket with flavoured farm butters

Charcuterie board a selection of sliced meats, fish, pates and rillettes Served with a selection of chutneys and pickles, breadsticks and sauces

Antipasti selection of Mediterranean vegetables, sauces and pickles

Roast topside of beef, horseradish Yorkshire pudding and red wine jus

Duck fat roast potatoes

Carved Gammon loin, marmalade and English mustard glaze

Goat's cheese and red pepper quiche

Roasted seasonal vegetables with thyme butter

Italian baby leaf salad, crispy croutons and Cabernet Sauvignon dressing

Glazed baby beetroots

Homemade coleslaw with toasted pine nuts

Puddings

Salt Caramel tart with whipped crème fraiche

White chocolate panna cotta with rhubarb compote

Eton mess

