

Angmering Manor

Mother's Day Lunch & Dinner

11th March 2018

To Start

Roasted Plum Tomato Soup, finished with Basil Oil

Duo of Seasonal Melon
Mango Sorbet & Seasonal Fruit

Timbale of Smoked Salmon, Prawn & Crayfish Tails
Bound in Marie Rose Dressing

A Terrine of Chicken & Wild Mushroom,
Wrapped in Smoked Bacon, Apricot & Plum relish

Main Course

Roast Sirloin of English Beef
Roast potatoes, Yorkshire Pudding & Pan Gravy

Simply grilled fillet of Sea bass
New Potatoes, Lemon & Chive Butter Sauce

Rosemary Roasted Rump of English Lamb
Roast Potatoes & a Redcurrant jus

A Tartlet of Sussex Goats Cheese & Caramelised Red Onion,
New Potatoes & a Mixed Leaf Salad

Dessert

Lemon Tart with Fresh Berries

Rich Chocolate Truffle Torte, Orange Compote & Clotted Cream

Vanilla Pannacotta, Poached Pear & Red Wine Syrup

A Plate of Sussex Cheeses, Oatcakes & Quince Jelly
(£1.50 Supplement)

2 Course £27.50 3 Course £32.50

For Tables of 6 or more a discretionary 10% service charge will be added to the bill