

# ANGMERING MANOR

## ALLIUM MENU

### STARTERS

Soup of The Day  
Served with Warm Crusty Bread  
Thai Salmon Fishcakes  
Pickled Cucumber Salad, Asian Dipping Sauce  
Butter bean Hummus  
Textures of Beetroot, Watercress-Bruschetta

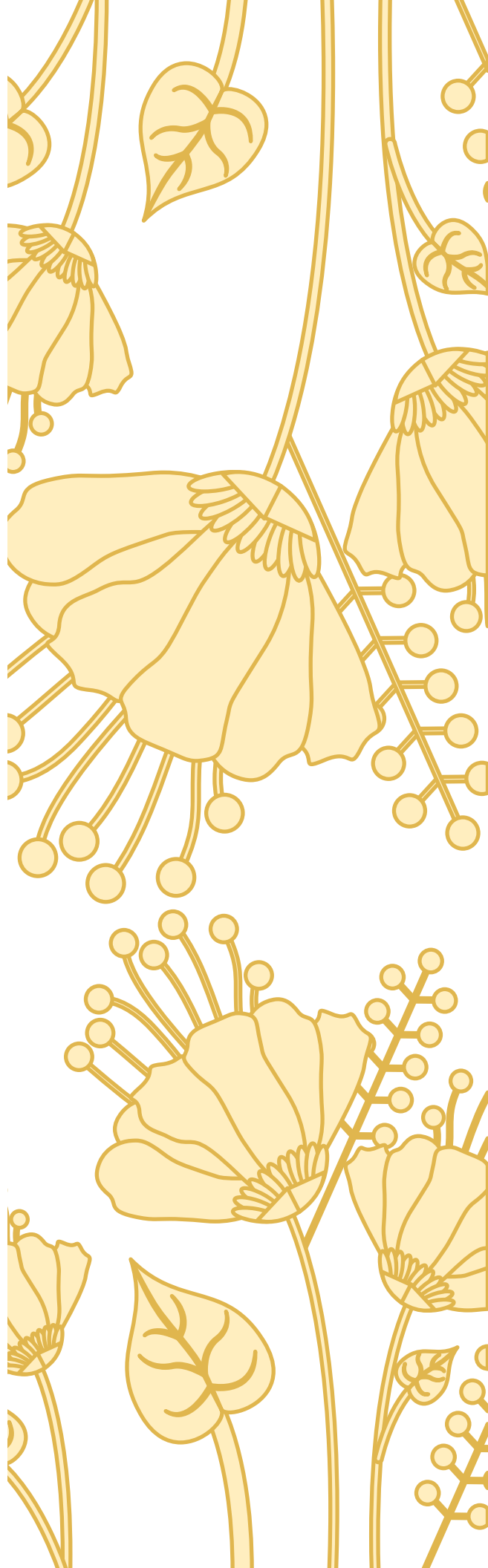
### MAIN COURSE

Pan Fried Fillet of Salmon  
Warm Vegetable Caponata, Caper Basil Dressing-  
Crushed Herb Potato  
Chicken & Tarragon Sauté  
Morel Mushrooms-Brandy-Cream-Fine Green Beans-  
Gratin Dauphinois  
Local Beef Short Rib  
Whole grain Mustard Mashed Potato, Wilted Spinach-  
Red Wine Reduction

### DESSERT

Creme Brûlée  
White Chocolate & Raspberries  
Clotted Cream Pannacotta Poached Seasonal Fruits  
Sussex Cheese & Biscuits Grape-Apple-Chutney,  
Butter

36.00PP



# ANGMERING MANOR

## BLOSSOM MENU

### STARTERS

Soup of the Day Served with crusty Bread  
Potted Wild Mushroom Pate  
Whisky Jelly, Tapenade, Pickled Onions, Crostini  
Sussex Gin Cured Gravlax  
Rocket Pesto-Beetroot-Candied Grapefruit  
Crispy Sweet Chilli Beef Pickled Asian Salad

### MAIN COURSE

Pan Fried Chicken Supreme Sautéed Potato-Fine Green  
Beans  
8oz Ribeye Steak  
Portobello Mushroom-Vine Tomato, Gratin Dauphinois  
(All Steaks Will Be Cooked Medium, Unless Specially  
Requested)  
Baked Vegetable Wellington  
Mediterranean Vegetables, Goats Cheese, Rich  
Tomato Sauce  
Crispy Fillet of Seabass  
Celeriac Remoulade, Black Olive Tapenade-Tomato  
Salsa

### DESSERT

Sticky Toffee Pudding Caramel Sauce-Vanilla Bean  
Ice-cream  
Rich Chocolate Pot Drambuie Cream  
Eton Mesh Cream-Strawberries, Merengue  
Sussex Cheese & Biscuits Apple-Grapes-Chutney-  
Butter

46.00PP



# ANGMERING MANOR

## CALLA LILLY MENU

### STARTERS

Artisan Bread & Olives Table side Starters  
Soup of the Day Warm Crusty Bread  
Fillet of Local Beef Carpaccio  
Pickled Root Vegetables, Horseradish Cream  
Fraiche-Watercress  
Tempura Vegetables Wasabi Pesto, Sweet and Sour  
Sauce  
Chicken Liver Parfait  
Pickled Onions, Garlic Crostini, Shallot Chutney

### MAIN COURSE

Beef Wellington  
Black Pudding, Roasted Shallots-Truffle Roasted Potato,  
Wilted Spinach, Red Wine Reduction  
Pan Fried Chicken Supreme  
Sautéed Potato, Fine Green Beans, Whole Grain  
Mustard Cream  
King Prawn Risotto  
Roasted Squash, Fresh Vegetable Shoots  
Baked Vegetable Parcels  
Vegan Mozzarella-Tomato and basil Sauce

### DESSERT

Sticky Toffee Pudding Caramel Sauce-Vanilla Bean Ice  
Cream  
Local Sussex Cheese & Biscuits Grapes-Apple-  
Chutney-Butter  
Rich Chocolate & Hazelnut Torte Creme Fraiche  
Apple & Local Berries Crumble

56.00PP

