
Sample Valentine's Dinner Menu

Appetiser with warm, homemade bread

Starters

Hand dived King Scallop & prawn, baked in the shell (supplement £5)
Confit hare & wholegrain mustard lasagne
Ham & parsley terrine, rhubarb chutney, sourdough
Ale-battered gurnard fillet, creamed leeks & parsley sauce
Apple, celery & walnut salad, Roquefort dressing
Jerusalem artichoke soup, roasted garlic & chestnut mushrooms

Main Courses

Whole Dover sole, brown shrimp & caper butter, hand cut chips (supplement £10)
Oven-baked cod, lentil du puy & curried cauliflower
Roasted cauliflower steak, lemon kale & pine nuts
Loin of venison, savoy cabbage, black pudding & bacon, bitter chocolate sauce
Corn-fed chicken, lime & chilli honey-roasted parsnips
Ribeye steak, skinny fries, plum tomato & peppercorn sauce (supplement £10)

Side Orders

Braised red cabbage | kale & chestnuts | chilli & garlic tenderstem |
lemon & mint couscous | dauphinoises potatoes | hand-cut chips | skinny fries

Desserts

Melting chocolate pudding, passion fruit sorbet
Tonka bean crème brûlée & blood orange
Banana & chocolate soufflé, caramel ice cream
Vanilla & raspberry baked Alaska to share
Selection of homemade sorbets & ice cream
A selection of cheeses with our seasonal chutney & artisan biscuits

Coffee, Tea & Chocolates

'Sussex Barn' ground cafetière coffee or Camellia's tea, with chocolates

5 courses & glass of champagne
£49.5 per person

Hotel guests on a dinner, bed & breakfast basis are entitled to a standard 3 course meal excluding side dishes, supplements or specials. All items on the menu are subject to availability. Some of our dishes may contain allergens, please ask a member of our team for advice.