



HERSTMONCEUX CASTLE

Starters

Spinach, Watercress and Potato Soup

Smoked Mackerel

With confit cherry tomatoes, roasted beetroot and horseradish cream

Prawn Bisque

Garnished with chopped langoustines served with crusty bread

Breast of Pigeon

With apricot puree and toasted hazelnuts

Main Course

Chicken Breast with Asparagus

Wrapped in smoked bacon, new potatoes, seasonal vegetables and a cream sauce

Honey Marinated Pork Belly

Served on a bed of chive mash and seasonal vegetables

Fillet of Haddock

On a bed of crushed new potatoes with seasonal vegetables
and a shallot cream sauce

Caramelised Red Onion and Cream Cheese

Rolled into a roulade and served with roasted shallots,
seasonal vegetables and a Cheddar cheese sauce

Sweet Potato and Asparagus

Filled in a puff pastry case with a vegetable jus,
mashed potato and seasonal vegetables

Dessert

Sticky Toffee Pudding

With vanilla ice cream and toffee sauce

Lemon Posset

Chocolate Fudge Cake

With honeycomb ice cream

Banana and Amoretti Cheesecake

With broken honeycomb and caramelised banana

Cheese Board

(supplement of £5.00 per person)

£45.00 per person

After dinner coffee and mints included