

THE EARL

Roasted woodland mushroom garlic and freshly cut herb soup
Roasted Italian tomato, red pepper and aubergine soup with ciabatta croutons
Wild mushroom and soft green herb risotto topped with fresh parmesan
Chicken liver pate served with onion marmalade and toasted brioche
A tian of smoked chicken bound in a grain mustard mayonnaise with chives topped with
crisp pancetta
Prawn crab and avocado tian served with a pink grapefruit dressing
Caramelized red onion and goat's cheese tartlet served with balsamic dressing

Pan seared fillet of Sea Bream served upon a crayfish and prawn risotto with basil oil

Roasted Salmon served upon spiced cous cous with sundried tomato pesto

Local honey glaze Gammon on a spring onion champs with cream parsley sauce and
baby carrots

Roasted South Downs Beef served with a Yorkshire pudding and a rich beef and red wine
jus roasted potatoes and seasonal vegetables

Roasted supreme of Guinea Fowl served upon celeriac mash with buttered green beans

Supreme of chicken marinated with olive oil garlic and herbs and topped with mozzarella
served with a rich tomato sauce and baked new potatoes and rocket leaf salad

Fillet of lamb seared served upon grain mustard mash with a sweet redcurrant and rioja
sauce and buttered green beans

Roasted Gressingham duck with crushed sweet potato and shitake mushroom sauce

Braised South Downs beef baby onions celery carrots served with buttery mash and
freshly cut herb Savoy cabbage

Summer berry shortbread mille-feuille with red fruit coulis
Apple and cinnamon crumble served with vanilla ice cream
Summer pudding with Cornish clotted cream
Orange panna cotta served with orange sorbet
Passion fruit cheesecake
Warm chocolate brownie with vanilla ice cream and blueberry compote
Vanilla crème brulee with summer berries
Baileys Irish crème brulee
Pecan pie served with bourbon cream and raspberry coulis
A selection of cheese and biscuits with quince jelly and olive bread