

Tottington Manor

WEDDING • RESTAURANT • EVENT

Lunch Party Menu (served Monday to Saturday)

2 Course - £19.00

3 Course - £23.50

Homemade soup of the day

Salmon and dill terrine with herb creme fraiche

Smoked chicken salad in a tortilla basket topped with guacamole

Roasted vegetable and red Leicester tart, sun blushed tomato dressing and rocket

~ ~ ~

*Breast of chicken wrapped in smoked bacon, stuffed with Brie, potato rosti, baby spinach
and mushroom sauce*

Whole grilled plaice with french fries, garden peas and lemon and dill butter

Breaded pork fillet with saute potatoes, dressed rocket and mustard sauce

Wild mushroom and blue cheese linguine with truffle oil and parmesan crisps

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Apple and berry crumble tart with vanilla ice cream

Lemon posset with vanilla cream and ginger crunch

Chocolate brownie with chocolate sauce and vanilla ice cream

Mixed ice creams in a brandy snap basket

~ ~ ~

Tea and coffee

We would appreciate choices one week prior to your party and would ask that parties of 20 and over make their selections from 2 choices of each course. Parties of 40 and above must have a set menu (excluding vegetarians and special diets)

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Celebration Menu

£28 per person

Homemade soup of the day

Chicken liver parfait with toasted brioche and chutney

Springs smoked salmon and blinis gateau with chive crème fraîche

Homemade brie fritters with dressed rocket and sweet red onion jam

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Roasted rump of lamb (served pink) with dauphinoise potatoes, pea puree, baby glazed carrots and redcurrant jus

8oz sirloin steak with french fries, crispy onion rings, rocket and parmesan salad and peppercorn sauce

Slow roasted pork belly with Sussex black pudding, crushed mustard new potatoes and sweet apple jelly

Pan fried fillet of sea bass on a bed of seafood linguine with parmesan crisps

Field mushrooms stuffed with Sussex goats cheese on a bed of sauté potatoes and dressed rocket

~ ~ ~

Mini baked vanilla Alaska with warm toffee apple compote

Baked banana soufflé with vanilla ice cream

Chocolate and orange marble tart with cointreau ice cream

Poached pear in cider with a honeycomb ice cream

~ ~ ~

Tea and coffee