

## **Table D'Hote Menus and Inclusive Dinner Menu**

(Main course only £20, two course £28, three course £36)

Welcome to the pavilion restaurant. As an inclusive diner on a two or three course package please choose from the menu below. Inclusive diners can choose starter, main course and/or dessert. Side dishes are charged separately. If you would like to upgrade to our a la carte menu (over the page), you can use £36 of allocation towards your final bill.

### **Monday, Wednesday and Friday**

#### **STARTERS**

##### **Black Pudding Bonbon**

Red Onion Confit, Gherkin, Worchester Sauce Mayonnaise  
(fish, gluten, dairy)

##### **Herb Crusted Goats Cheese**

Burnt Pears, Pear dressing, Crushed Walnuts  
(gluten, egg, dairy)

##### **Smoked Trout Rilette**

Herb Crouton, Baby Salad, Mustard Dressing  
(fish, gluten, dairy)

##### **Butternut Squash, Red Lentil & Tarragon Soup (ve)**

Olive Oil

#### **MAINS**

##### **Slow Roasted Topside of Beef**

Roasted New Potatoes, Mushrooms, Tarragon, Kale, Red Wine Sauce  
(gluten, egg, dairy, mustard)

##### **Char-grilled Bacon Chop**

"Carbonara Sauce", Creamed Potatoes, Tender stem, Crispy Onions  
(gluten, dairy)

##### **Roasted Fillet of Seabass**

Celeriac Remoulade, Hummus, Spinach, Tomato Dressing  
(fish)

##### **Spiced Roasted Cauliflower (v)**

Madras Sauce, Chickpeas, Bhaji, Coriander

##### **Cross in Hand Butchers 8oz Sirloin Steak (£15 Sup)**

Grilled Tomato, Mushrooms, Chunky Fries & Peppercorn Sauce  
(dairy)

#### **SIDE ALL £4.00**

- Chunky Chips • Fries • Avocado, Tomato & Balsamic Salad
- Seasonal Vegetables • Buttered New Potatoes with Herbs (dairy)

#### **DESSERTS**

##### **Pear & Almond Crumble Tart**

Coconut Ice Cream & Caramel Sauce  
(dairy)















##### **White Chocolate Crème Brulee**

Marinated Prunes, Oat milk Ice Cream  
(dairy, egg)

##### **Fresh fruit platter**

lemon sorbet

**Sussex cheddar and Brie**  
Plum and apple chutney and biscuits  
(dairy, gluten)

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Black Pudding Bonbon		x		x	x		x		x		x			
soup														
Smoked Trout Rilette		x			x		x		x		x			
Goats Cheese		x					x		x	walnuts	x			
Beef							x							
Seabass		x		x	x		x					x		
Roasted Cauliflower		x												
Bacon Chop		x					x							
Crème Brulee				x			x						x	
Pear Tart		x		x			x			Coconut & Almond				
Cheese		x					x							x
Fruits														

**Tuesday, Thursday and Saturday**

**STARTERS**

**Whipped Chicken Parfait**

Mini Tin Loaf, Bramley Apple Preserve, Micro Watercress  
(gluten, egg, dairy)

**Beetroot Hummus**

Pickled Cauliflower, Courgette, Goats Cheese Dressing, Warm Flat Bread  
(gluten, dairy, sesame)

**Baked Smoked Salmon & Gruyere Tart**

Herb Crème Fraiche, Lemon Vinaigrette  
(gluten, sesame, fish)

**Roasted Tomato & Caramelised Red Onion Soup (VE)**

Balsamic Syrup

**MAINS**

**Lamb & Thyme En croute**

Confit Garlic Creamed Potatoes, Cumin and Honey Glazed Carrot, Kale Crisp  
(dairy)

**Baked Fillet of Hake**

White Bean, Chorizo & Basil Cassoulet, Lemon gremolata, Tender stem

(fish, Crustaceans, gluten)

**Roasted Chicken Supreme**

Roasted Creamed Celeriac, Salsa Verdi, Toasted Pinenuts  
(dairy, egg, gluten, mustard)

**Roasted Gnocchi**

Spiced Sweet Potato Puree, Baby Spinach, Feta, Crispy Onion  
(gluten, egg, dairy)

**Cross in Hand Butchers 8oz sirloin Steak (£15 Sup)**

Grilled tomato, mushrooms, chunky Fries & peppercorn Sauce  
(dairy)

**SIDE ALL £4.00**

- Chunky Chips • Fries • Avocado, Tomato & Balsamic Salad
- Seasonal Vegetables • Buttered New Potatoes with Herbs (dairy)

**DESSERTS**

**Dark Chocolate Tart**

Orange Puree, Orange Chantilly  
(dairy, egg, gluten)

**Baked Apple**















Salted Caramel, Toffee Apple Ice Cream, Cinnamon Pastry  
(egg, dairy, gluten)

**Fresh fruit platter**

lemon sorbet

**Sussex cheddar and Brie**

Plum and apple chutney and biscuits  
(dairy, gluten)

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Chicken Liver		x		x					x					
soup														
Smoked salmon Tart		x			x		x		x	Peanuts		x		
Hummus		x					x					x		
Lamb Encroute			x	x			x							
Chicken							x			Pine nuts				

<b>Gnocchi</b>		x		x			x							
<b>Hake</b>		x			x		x							
<b>Chocolate Tart</b>		x		x			x							
<b>Baked Apple</b>		x		x			x							
<b>Fruits</b>														
<b>Cheese</b>		x					x							x

## Sunday

### STARTERS

#### **Caramelised onion and Chorizo Tart**

Green leaf salad, herb oil  
(gluten, egg, dairy)

#### **Herb Crusted Goats Cheese**

Burnt Pears, Pear dressing, Crushed Walnuts  
(gluten, Mustard, peanuts)

#### **Smoked Salmon Mousse**

Pea shoots, creme fraiche, Brioche Croutons  
(fish, dairy, gluten)

#### **Roasted Tomato & Basil Soup (VE)**

Basil Dressing

### MAINS

#### **Slow Roasted Loin of Pork**

Roasted Roots, Roast Potatoes, Parsnip, Tender stem, Red Wine Sauce

#### **Roasted Chicken Supreme**

“Carbonara Sauce” Creamed Potatoes, Tender stem, Crispy Onions  
(gluten, dairy)

#### **Roasted Fillet of Seabass**

Celeriac Remoulade Hummus, Spinach & Tomato dressing  
(fish, egg, Sesame, Mustard, Peanut)

#### **Sweet Potato Linguini (v)**

Feta, Pesto, Crispy Onions  
(gluten, dairy, nuts, cashew)

#### **Cross in Hand Butchers 8oz Sirloin Steak (£15 Sup)**

Grilled Tomato, Mushrooms, Chunky Fries & Peppercorn Sauce  
(dairy)

### SIDE ALL £4.00

Chunky Fries • Seasonal Vegetables • Avocado, Tomato & Balsamic Salad

