



Murder at the Manor
Saturday 22nd May 2021

Starters

Cream of Asparagus Soup (v)
with parmesan croutons and truffle oil

Smoked Chicken and Apricot Terrine
with curry mayonnaise dressed rocket salad leaf

Scottish Oak Smoked Salmon
with celeriac remoulade and pickled beetroot purée

Mains

Corn-fed Chicken Supreme
stuffed with English brie wrapped in cured pancetta
served with a fondant potato, pesto-cream sauce and vegetables

Baked Fillet of Cod
laid on a bed of Spanish chorizo and mixed bean cassoulet,
served with lemon and dill with Kentish new potatoes

Sussex Goats Cheese, Broad Bean and Spring Pea Risotto (v)
served with peas shoots

Desserts

Lemon Curd Cheesecake
topped with crushed meringue and lime syrup

Forced Rhubarb Crumble
with toasted porridge oats and vanilla pod ice cream

Dark Chocolate Roulade
with white chocolate ganache filling served with a strawberry minted compote

Coffee and Petit Fours

D.F – Dairy Free G.F – Gluten Free V – Vegetarian

Some of the menu can be adapted for intolerances. Please ask for further details