

BEAUFORT MENU

Modern British cuisine that showcases our freshest and best quality ingredients.

- Two reception drinks
- Four canapés of your choice
- Three course dining menu
- Half bottle of wine from the Beaufort wine list
- Prosecco toast
- Still and sparkling mineral water
- Speciality Teas & Nespresso coffee

STARTERS

- Chicken and duck liver parfait with shallot and ginger relish, cornichon, glazed fig and sourdough bread
- Five spiced confit duck spring roll with sour cherry compote, Asian salad, toasted sesame and duck crackling
- Prawn, crab and crayfish cocktail with baby gem lettuce, pickled vegetables and rye bread wafer
- Warm tartlet of smoked haddock, leek, and Sussex cheddar with curried beurre blanc, chives, tomato concasse and baby leaves
- Beetroot, gin and pink pepper cured salmon with hot smoked rillettes, celeriac and apple salad, frisée and crème fraîche
- Pork and leek Scotch egg with kohlrabi remoulade, pear cider purée and watercress mayonnaise
- Toasted English muffin with grilled asparagus braised smoked ham, poached hen egg and chervil hollandaise

MAINS

- Rosemary roasted chicken supreme with a corn, spring onion and burnt butter potato cake and chorizo, white bean and tomato ragu
- Herb crusted cod supreme with saffron crushed new potatoes, spinach and spiced tomato butter sauce
- Fillets of gilt head bream, sweet potato bhaji, buttered kale, tarka dahl, coriander salad and lime yoghurt
- Herb rolled belly pork with buttered greens, sage mashed potato and caramelised shallot jus
- Roasted pork loin chop with sauté Charlotte potatoes, smoked garlic sausage, braised red cabbage and a cider mustard sauce
- Pan seared marinated lamb rump and potato rösti with pea purée, mint salsa verde and rosemary jus
- Oven roasted pavé of beef rump, pressed crisp confit potatoes with (please choose one)
 - Whisky, peppercorn and Dijon cream
 - Madeira, port, shallot and thyme jus
 - Horseradish cream and roasted garlic chimichurri