

MUSTARD

PARTY MENU

3 COURSES £29.50
(for parties of 10 and more)

STARTERS

Seasonal soup with herb oil & garlic croutons

Caramelised onion tart, walnut salad

Sussex cured smoked salmon, wholegrain mustard dressing & toast

Warm woodland mushroom pot with truffle oil & parmesan crumb

MAIN COURSES

Candied beets, spiced lentils, whipped goats cheese & herb oil

Roast salmon, paprika yoghurt & spiced Puy lentils

Roast Norfolk chicken with aubergine & red pepper ragout & cumin yoghurt

Chargrilled steak frites with watercress & shallot salad

(our rump steaks are served pink, medium rare-medium with garlic butter)

DESSERTS

Chocolate brownie with vanilla ice cream

Lemon posset & raspberry sorbet

Baked Brie with onion chutney & water biscuits

Mango sorbet, ginger snap crumb & blackberry compote

*Choice of roast filter coffee, mint tea or English breakfast
with salted caramel truffle*

A discretionary 12.5% optional service charge will be added to your bill