

MUSTARD

PARTY MENU

3 courses £29.50

STARTERS

Seasonal soup with herb oil & garlic croutons

Spiced aubergine & red pepper, golden raisins, cumin yoghurt & mint

Sussex cured smoked salmon, avocado, wholegrain mustard dressing & toast

Watercress, radish, streaky bacon & soft boiled egg salad

MAIN COURSES

Warm woodland mushrooms with tarragon cream & toasted brioche

Roast salmon, crème fraîche & paprika with spiced Puy lentils

Roast Norfolk chicken with creamed leeks, woodland mushrooms & truffle oil

Chargrilled steak frites with watercress & shallot salad

DESSERTS

Chocolate brownie with amaretto & sour cherry sorbet

Croissant bread & butter pudding with rum & raisin ice cream

Cornish Yarg with onion chutney & water biscuits

Mango sorbet, ginger snap crumb & warm blackberry compote

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