



TABLE D'HOTE MENU

HOME CURED SUSSEX BEEF

Rocket, pepper dressing

HENFIELD SMOKED SALMON

Salad niçoise

WATER MELON SOUP

Basil



POACHED AND ROASTED CHICKEN

*Braised fennel,
Fondant potato, sun blushed tomatoes*

PEPPER AND SWEET POTATO TERRINE

Aniseed and ginger foam

MARINATED PETWORTH PORK CHOP

Caramelised peach, pak choi pearl barley

PAN FRIED SALMON

Minted new potatoes, saffron cream



CHOCOLATE BROWNIE CRÈME BRULEE

Hazelnut ice cream

BLOOD ORANGE CHEESECAKE

Lemon curd Chantilly cream

STICKY TOFFEE PUDDING

Vanilla ice cream

A SELECTION OF CHEESES

English & French farmhouse cheeses

*Available Monday to Saturday lunch,
Sunday and Monday evening*

Two course

Fifteen pounds

Three course

Twenty pounds

We hope that you have been delighted by your experience in the Camellia, that you are happy to pay this discretionary service charge of 10%

We are committed to doing business with integrity so all monies collected go directly to the staff serving you and cooking for you, in addition to their salary.