



To Start

CLASSIC

CRAYFISH AND SELSEY PRAWN COCKTAIL

Saffron mayonnaise, broiled lemon

Fifteen pounds

SALMON AND BROWN PRAWN FISH CAKE

Nutbourne plum tomatoes

Basil infused Sussex rapeseed oil

Twelve pounds

FREE RANGE EGG BENEDICTINE

Honey roast Sussex ham, Hollandaise sauce

Nine pounds

HENFIELD SMOKED SALMON

Capers, red onion and horseradish

Ten pounds

MODERN

TANG MERE PEPPERS

Basil and pepperdew cream cheese,

garden quail eggs, pesto dressing

Twelve pounds

SMOKED BREAST OF GRESSINGHAM DUCK

Beetroot tartare, lime gribiche

Fourteen pounds

SEARED SOUTH COAST SCALLOPS

Cauliflower & vanilla purée

Eighteen pounds

TOASTED GOATS CHEESE & RED ONION TART,

Jerusalem artichoke purée, yellow pepper

Ten pounds

For Main

CLASSIC

SUSSEX 12OZ RIBEYE

*Roasted tomato and field mushroom,
Watercress mayonnaise, Pomme frites*

Thirty pounds

GRILLED SELSEY LOBSTER THERMIDOR

Parmesan cheese, Saffron vegetables

Thirty-nine pounds

STEAK KIDNEY AND OYSTER PIE

Homemade puff pastry lid

Nineteen pounds

MODERN

PAN FRIED HALIBUT

*Potato puree, pancetta and green beans,
Morel cream*

Twenty pounds

LOIN OF SOUTH DOWNS LAMB

Tang mere peppers, Peppadew sauce

Twenty-four pounds

HOME SMOKED FILLET OF SUSSEX BEEF

*Truffled dauphinoies,
Sautéed shiitake and horse cap mushrooms*

Twenty-seven pounds

SEABASS EN PAPILOTE

New potatoes, fennel, smoked garlic and ginger

Twenty two 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%*

The Camellia

South Lodge Hotel, Brighton Road, Lower Beeding,
Nr. Horsham, West Sussex RH13 6PS
Tel: 01403 891711