



## SOUTH LODGE HOTEL



### MENUS

Chef is delighted to meet specific requirements and provide any suggestions to meet your needs, so please do not hesitate to ask.

For service and cuisine for which the hotel is renowned, we request of parties dining in a private room choose a set menu from our selection. Our brigade of chefs are pleased to arrange special dishes for guests with particular dietary requirements such as vegetarians, celiac and diabetics.

#### Lunch Menu

##### Starters

Chicken liver parfait, Kumquat compote, basil toast and honey roasted walnuts

Prawn and crayfish cocktail, Broiled lemon and herb mayonnaise

Locally picked Wild mushroom soup, With tarragon foam

Terrine of petworth ham hock and leek, Quail eggs and capers

##### Main Course

Roulade of petworth chicken, Creamed potatoes and chasseur jus

Poached fillet of Scottish salmon, Vanilla celeriac puree, herb crushed potatoes

Roasted sirloin of dragon green beef, Yorkshire pudding, roasted fondant potato and French beans

Fillet of sea bream, Sun blushed Tomato gnocchi, spinach, pepper bisque

##### Dessert

Madagascar Vanilla and passion fruit panna cotta, Pineapple salsa

Belgium milk chocolate and orange mousse, Orange sorbet

Baked lemon and sultana cheesecake, South lodge 25 year old whisky cream

Apple and rhubarb crumble, Vanilla ice cream

Tea & Coffee with petit fours

Please select one starter, one main course and one dessert for the whole group, any guests with dietary requirements will be catered for separately

**Choice menus are available on request with a £10.00 per person supplement up to a maximum of 60 guests.**

## Dinner Menu Selections

The supplement cost next to some of the items shall be charged per person in addition to the package price

### Amuse Bouche

- Roasted red pepper and avocado soup £2.50
- Smoked haddock and saffron soup £3.00
- Garden Pea and mint soup with crispy bacon £2.50
- Carrot and coriander £2.50
- Roasted parsnip and honey £2.50
- Lobster bisque and tarragon foam £3.00

### Starter

- Ham hock terrine with capers gherkins and parsley, Celeriac puree
- Crayfish and lobster salad, Herb dressing and mango
- Warm South lodge breakfast salad, Quails egg, bacon, black pudding and tomato
- Cured salmon Assiette, Rum Gravedlax, wasabi and beetroot, With celery cress and crispy onions
- Herb crusted Carpaccio of tuna, Baby herb and cucumber salad
- Goat's cheese and tomato mousse, Roasted vegetable and basil salad (V)
- Nutbourne Tomato and parmesan tart, Pesto frisee and pine nut salad (V)
- Beetroot and quail egg salad, Artichoke and celery cress (V)

### Sorbets

- Kir Royal £4.00
- Champagne £4.00
- Raspberry and mint £3.00

### Soups

- Roasted red pepper and avocado soup £5.00
- Smoked haddock and saffron soup £5.50
- Garden Pea and mint soup with crispy bacon £5.00
- Carrot and coriander £5.00
- Roasted parsnip and honey £5.00
- Lobster bisque and tarragon foam £5.50

### Fish courses

- Tempura red mullet, Hot and sweet dressing and 5 spiced rice £8.00
- Shellfish tagliatelli, With parsley and pepper dews £8.00
- Half Lobster thermador, Buttered spinach £14.00
- South coast diver Scallops, Lemon fondant potatoes, pea puree and gazpacho dressing £9.50
- Seared salmon fillet, Ratatouille and basil cream £8.50

### Mains

- Loin of south downs Lamb Nicoise, Char grilled potatoes
- Roulade of hen field chicken, Creamed potatoes and chasseur sauce, (baby button mushrooms and turned carrots)
- Sussex fillet of beef, Sun blushed tomato gnocchi, sautéed ceps
- Petworth guinea fowl supreme, Red pesto dophinoise , stir fried carrot and mange tout
- Balontine of Scottish salmon, Vanilla celeriac puree, herb crushed potatoes
- Halibut fillet, Crushed potatoes, spinach and cep cream, Dried cherry tomatoes and short beans
- Wild mushroom pithivier, Spinach and cep veloute (V)
- Brie and broccoli bake, With sautéed potatoes (V)
- Sun blushed tomato and roquette tart (V)

### Desserts

- Frambois Chantilly filled choux swans, Passion fruit sorbet
- Baked exclusive chocolate tart, Spearmint ice cream, strawberry foam
- Sticky toffee pudding, Caramelized apple, Madagascar vanilla ice cream
- Tangy lemon and praline torte, Ginger Crème Anglaise, Mascarpone sorbet
- Assiette of desserts, Rice pudding Crème brulee, Chocolate mousse, passion fruit tart, lemon cheesecake

### Cheese

- A Tasting Plate – a selection of local fresh and matured cheeses £9.00
- Cheese Board – traditional cheeses with classic accompaniments suitable for a table of up to 10 guests £90.00

Tea & Coffee with petit fours

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