

AVISFORD PARK

ARUNDEL

Starters

New Potato and Fennel Soup
With Warm Focaccia Bread

Ham Hock and Pea Terrine
Tamarind Chutney, Mustard Cress and Melba Toast

Prawn Cocktail
Baby Gem Lettuce, Cucumber and Marie Rose Sauce

Mains

Roast Chicken Supreme
Roast Potatoes, Seasonal Vegetables and Wild Mushroom Sauce

Pan Fried Salmon
Herb Mashed Potato, Steamed Broccoli and Hollandaise Sauce

Mushroom and Spinach Wellington
Apricot and Sage Stuffing, Roast Potato, Glazed Carrots and Truffle Sauce

Desserts

Chocolate Brownie
Chantilly Cream and Chocolate Sauce

Strawberry Cheesecake
With Glazed Strawberries and Mango Coulis

Exotic Eton Mess
With Crushed Meringue and Dragon Fruit

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

An optional 12.5% service charge will be added to your bill.

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Please choose one of the following starters, mains and desserts

Starters

Sweet Potato and Coconut Soup
With Warm Focaccia Bread

Duck, Orange and Pistachio Terrine
Tamarind Chutney, Red Sorrel and Melba Toast

Smoked Salmon and Avocado Parcel
Horseradish Cream and Beetroot Puree

Mains

Roast Sirloin of Beef
Roast Potatoes, Seasonal Vegetables and House Jus

Baked Cod Loin
North African Chickpea, Borlotti Bean and Tomato Stew

Risotto Primavera
Broad Beans, Grilled Asparagus and Pea Velouté

Desserts

Chocolate and Orange Tart
And Chantilly Cream and Orange Crisps
Honeycomb Cheesecake
With Fruit Coulis and Crushed Honeycomb
Lemon Meringue Pie
With Crushed Meringue and Lemon Curd

An additional £7.50 for an upgrade to 4 courses

This menu is available at an additional £7.50

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Please choose one of the following starters, mains and desserts

Starters

Leek and Potato Soup

With Warm Focaccia Bread

Smoked Chicken and Cashew Terrine

Cucumber Chutney, Micro Herbs and Melba Toast

Caprese Salad

Heirloom Tomatoes, Mozzarella, Basil Crisps and Herb Oil

Mains

Confit Duck Leg

Herb Mashed Potato, Braised Red Cabbage and Mango Sauce

Pan Fried Sea Bass

Sautee New Potatoes, Spring Greens and Sauce Choron

Spiced Root Vegetable Tagine

Carrot, Parsnip and Turnip in a Mild Ras El Hanout Sauce

Desserts

Chocolate Fudge Gateaux

Orange Cream and Chocolate Drops

Eton Mess Cheesecake

With Fruit Coulis and Crushed Meringue

Fruit Pavlova

Fruit Coulis and Chantilly Cream

Sorbet

Luscious Lemon

Crisp Champagne

Rippling Raspberry

An additional £7.50 for an upgrade to 4 courses

This menu is available at an additional £10

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