

# EXAMPLE 5 COURSE BANQUETING MENU

Please contact us for our current seasonal menus.

## Starter

### Woodland Secrets

Wild Mushroom, Truffle & Cobnuts  
Cepe Bisque  
Nigella Seed Straws

## Second Course

### Fillet of Dover Sole

Samphire  
Tarragon Butter Sauce  
Charcoal Tapioca Crisp

## Main Course

### Venison & Ibérico "en crouste"

Roasted Quince  
Hasselback Potatoes  
Parsnips  
Carrots  
Tarragon Béarnaise

## Dessert

### Champagne & Gold Leaf Jelly

Pomegranate Sorbet  
Rainbow of Tropical Fruits

## Savoury Course

### Sussex Charmer Soufflé

Spiced Williams Pear

## To Finish

### Fairtrade Coffee

A Selection of Teas and Infusions

Handmade Chocolates and Sweet Meats



### Woodland Secrets

Wild Mushroom, Truffle & Cobnut Salad, Cepe Bisque, Nigella Seed Straws