

Sample Saturday Dinner Menu

Angmering Manor

To Start

Carrot & Coriander Soup finished with Croutons £5.75

Terrine of Chicken & Wild Mushroom wrapped in Smoked Bacon
With Pear, Walnut & Balsamic Dressing
£5.75

Cornet of Smoked Salmon, Prawn & Crayfish Bound in Marie Rose Sauce
£6.35

Warm Goats Cheese on toasted Crouton
Rustic Tomato Chutney & Dressed Leaves
£5.75

Pan Seared King Scallops on a Crab cake
Herb Butter Sauce
£6.75

Main Course

Pan seared Sirloin Steak
Turned Roast Potatoes, Wild Mushroom & Roasted Shallot jus
£18.50

Grilled Fillet of Seabass
Baby New Potatoes & Crayfish Butter Sauce
£17.95

Rosemary Roasted Rump of English Lamb
Dauphinoise Potato & Redcurrant jus
£17.95

Honey Glazed Breast of Gressingham Duck
Turned Roast Potatoes & Cointreau Scented Jus £17.95

Warm Salad of Roasted Mediterranean Vegetables
Parmesan shavings, Baby New Potatoes & Balsamic Dressing £
15.50

For Dessert

Angmering Manor's Assiette of Dessert
Chocolate Torte, Lemon Tart, Crème Brulee, Eton Mess £6.50

Rich chocolate Torte, Orange Compote & Clotted Cream £5.75

Vanilla Pannacotta with Poached Pear & Red Wine Syrup
£5.75

Eton Mess with Fresh Strawberries £5.75

A plate of Sussex Cheese, Quince Jelly, Walnuts & Oatcakes
£6.25

Coffee & Baileys Fudge £2.50

All our Ingredients are Fresh, Locally Sourced and Cooked to Order

This Menu is not available for Tables of 10 or more Function menus are available please call 01903 859849