

# Angmering Manor

## Sample Menu

### *To Start*

Carrot & Coriander Soup  
Finished with Croutons

Duo of Melon  
Fresh Fruit, Champagne Sorbet & Garden Mint Syrup

A Timbale of White Crabmeat, Prawns & Crayfish Tails  
Bound in a Marie Rose sauce  
(£1.50 Supplement)

Haddock & Salmon Fishcake  
Mixed Leaf Salad & Herb Mayonnaise

A Terrine of Gressingham Duck with a Plum Tomato Chutney

### *Main Course*

Pan Seared Sirloin Steak  
Hand cut Chips & a Cracked Black Pepper Sauce  
(£2.50 Supplement)

Simply Grilled Fillet of Local Cod,  
Baby New Potatoes with a Lemon & Chive Butter Sauce

Pan Seared Breast of Corn Fed Free Range Chicken  
Creamed Mashed Potato, Red Wine, Bacon & Mushroom Jus

A Tartlet of Sussex Goats Cheese & Caramelized Red Onion  
Mixed Leaf Salad & Baby New Potatoes

Rosemary Roasted Rump of English Lamb  
Dauphinoise Potato & a Redcurrant Jus

### *Desserts*

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream

Rich Chocolate Torte & Fresh Berries

Warm Pear & Almond Tart with Vanilla Ice Cream

Glazed Lemon Tart with Clotted Cream

A Plate of Sussex Cheese, Quince Jelly, Walnuts & Oatcakes  
(£1.75 Supplement)

**2 Course £ 23.50**

**3 Course £ 27.50**

This menu is not available for Tables of 10 or more  
Please ask for Sample Function menus