



TOTTINGTON MANOR

PRIVATE LUNCH/DINNER MENU

CHOICES

Available Monday - Saturday

2 courses £42 | 3 courses £52

please choose 3 starters/mains/desserts from the choices below

STARTERS *Please choose three of the following dishes*

KING SCALLOPS (gfi) £3 Supplement pp)
Sweetcorn Puree, Crispy Prosciutto, Lemon Butter

SUSSEX BEETROOT PANNACOTTA (gfia/v)
Goats Cheese Mousse, Focaccia Shard

HAM HOCK TERRINE (gfi)
Mixed Vegetable Piccalilli, Sourdough

SMOKED SALMON MOUSSE (gfia)
Lemon Samphire Salad & Citrus Gel, Toasted Cracker

CRISPY MUSHROOM ORZO (pb)
Wild Mushrooms, Tomato Orzo Pasta Sauce

SOUTH DOWNS LAMB (gfi)
Crispy Onion Fritter, Mango Chutney, Mint Oil

MAIN COURSES *Please choose three of the following dishes*

CRISPY SEABASS FILLET (gfi)
Lemon Cream Sauce

CELERIAC KATSU (gfi/pba)
Mild Garlic & Chilli Sauce, Saffron Rice

ROASTED LAMB RUMP (gfi)
Rich Red Wine Sauce

NUT ROAST WELLINGTON (v/pba)
Truffle Jus

MONKFISH CRAB BALLOTINE (gfi)
Pea Arancini, Chive White Wine Sauce

PEPPERED SIRLOIN (served medium) (gfi)
Peppercorn Sauce

SELECT YOUR SIDES

*to be chosen by the Host, same sides for all guests.

Choose 1: Fondant / Creamed / Parmentier / Rosti Potatoes

*Choose 2: Root Vegetable Purée / Buttered Baby Carrots / Seasonal Greens / Long Stemmed Broccoli
Hispi Cabbage / Spiced Red Cabbage / Sesame Courgettes / Wilted Spinach*

DESSERTS *Please choose three of the following dishes*

SUSSEX CHERRY BRANDY PARFAIT (gfi)
Chocolate Shavings

SALTED CARAMEL PANNACOTTA (gfia)
Cinder Toffee Crumb

TRIO OF MINI DESSERTS

Pear Tart, Salted Caramel Pannacotta, Honey Pudding

TICEHURST POACHED FRANGIPAN PEAR TART (pba)
Chocolate Drizzle

BURY BEES HONEY STEAMED PUDDING (gfi/pba)
Light Custard & Crunchy Honeycomb

SUSSEX CHEESEBOARD (gfia) £3 Supplement pp
Seasonal Chutney, Grapes, Sussex Butter, Artisan Crackers

TEA & COFFEE INCLUDED

pb - plant based | pba - plant based alternative | v - vegetarian | va - vegetarian alternative
| gfi - gluten free ingredients | gft - gluten free ingredients alternative

12.5% Discretionary Service Charge Applies



TOTTINGTON MANOR

PRIVATE LUNCH MENU

CHOICES

Available Monday - Wednesday

2 course £35 & 3 course £39

please choose 3 starters/mains/desserts from the choices below

STARTERS *Please choose three of the following dishes*

SEASONAL SOUP OF THE DAY (gfia/v/pba)

Crusty Bread, South Downs Butter

ROASTED TOMATO & PESTO TARTLET (v/pba)

Dressed Salad

HAM HOCK TERRINE (gfia)

Mixed Vegetable Piccalilli, Sourdough

PORK BELLY CROQUETTES (gfi)

Warm Apple Puree

HADDOCK & SWEETCORN CHOWDER (gfia)

Crusty Bread

SMOKED PEPPERED MACKEREL (gfia)

Lemon & Samphire salad, crispy toast

MAIN COURSES *Please choose three of the following dishes*

WILD MUSHROOM RISOTTO (v/pba/gfia)

Toasted Focaccia, Parmesan Shavings

BAKED SKATE WING (gfi)

Lemon & Dill Butter

SUSSEX SPICED SQUASH (V/PBA/GFI)

Paprika & Chilli Cream Sauce, Basmati Rice

FEATHERBLADE STEAK (gfi)

Red Wine & Mushroom Jus

SMOKED HADDOCK SUSSEX SMOKIE (gfi)

In a rich Cheese Sauce

BREAST OF DITCHLING CHICKEN (gfi)

Bone Marrow Bread Sauce

SELECT YOUR SIDES*

*to be chosen by the Host, same sides for all guests.

Choose 1: Fondant / Creamed / Parmentier / Rosti Potatoes

Choose 2: Root Vegetable Purée / Buttered Baby Carrots / Seasonal Greens / Long Stemmed Broccoli

Hispi Cabbage / Spiced Red Cabbage / Sesame Courgettes / Wilted Spinach

DESSERTS *Please choose three of the following dishes*

STEAMED CHOCOLATE & RASPBERRY CAKE

Light Pouring Cream

SEASONAL FRUIT CHEESECAKE (gfia)

Cinder Toffee Crumb

TRIO OF MINI DESSERTS

Sussex Apple Tart, Chocolate & Raspberry Cake,

Mini Lemon Posset

SUSSEX APPLE PUFF PASTRY TART (pba)

Caramel Sauce

LEMON POSSET (gfia)

Shortbread Biscuit

SUSSEX CHEESEBOARD (gfia) (£3 Supplement)

Seasonal Chutney, Grapes, Sussex Butter, Artisan Crackers

TEA & COFFEE

pb - plant based | pba - plant based alternative | v - vegetarian | va - vegetarian alternative
| gf - gluten free ingredients | gfi - gluten free ingredients alternative

12.5% Service Charge Applies



TOTTINGTON MANOR

CELEBRATION DINING

CHOICES

three courses £79 | including coffee & macarons
please select 3 starters, 3 mains & 3 desserts from the following options;

STARTERS

Sussex Coast Crab Cake, Poached Egg & Hollandaise (gfi)
Honey, Soy & Sesame Sizzling King Prawns, Parmesan Tuille (gfi)
Sussex Beetroot Pannacotta, Calcott Farm Charcuterie & Goats Cheese Mousse (gfi)
Duck & Plum Terrine, Plum Jus (gfia)
Burrata & Courgette Ribbon & Heritage Tomato Salad (gfi/v/pba)

MAIN COURSES

3 BONE RACK OF SOUTH DOWNS LAMB (GFI)
herb crusted lamb, celeriac puree, sweet potato fondant, buttered sussex greens, red wine jus

STEAMED LEMON SOLE FILLETS (GFI)
lemon & garlic butter, spring onion potato cake, sussex greens & beans

70Z FILLET STEAK (GFI)
duckfat chips, roasted vine tomatoes, portobello mushroom, truffle sauce

HALF LOBSTER THERMIDOR (GFI)
scaloped potatoes, lemon & garlic fine beans, crispy samphire

LIONS MANE MUSHROOM, LIME & GINGER CAKE (V/PBA/GFI)
Jasmine Rice, Pickled Fennel & Watermelon Radish Citrus Salad

DESSERTS

Chocolate Fondant Pudding, Strawberries & Balsamic
Espresso Pannacotta, Coffee Cake & Chocolate Marscapone
Sussex Limoncello Parfait (gfi)
Apple & Pear Tart Tatin (gfi/pba)
Sussex Cheese Selection, Speciality Bread & Crackers, Bury Bees Honey, South Downs Butter (gfia)

FRESH COFFEE & MACARONS

all special dietary requirements can be fully catered for.
12.5% Service Charge Applies