



GOLDEN ARROW 2025 DINING MENU

(May To June)

On arrival

A glass of Bluebell Vineyards Sparkling Rose or Elderflower Pressé
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Creamy White Onion Soup
with chive and gruyere croutons
(can be vegan and gluten-free on request)

Morecambe Bay Potted Shrimps
lamb's leaf, lime dressing, pickled shallot, granary bread
(can be gluten-free on request)

Applewood Cheddar, Basil and Tomato Flan with watercress salad
(vegan)
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Fillet of Beef with a Bordelaise sauce

Fillet of Hot Smoked Scottish Salmon
with wilted spinach and sauce Choron

Vegan Bacon wrapped Scallops (King Oyster Mushroom)
with sauce Vierge
(vegan)

All served with chef's choice of potatoes and a selection of seasonal
vegetables

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Panier Chocolate Framboise
(vegan)

Spiced Apple and Almond Strudel with crème anglaise
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For the table to share
a selection of Sussex cheese and biscuits with traditional
accompaniments

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Coffee and truffles