

GOLDEN ARROW 2025 MENU



(March To April)

Selsey Crab, Lobster and Pernod Bisque (gluten-free)

Baked Avocado with goat cheese, Pear and Walnut (gluten-free can be vegan on request)

Pressed Terrine of Confit Duck, with Pistachio and Cranberry (Dairy free, Gluten free on request)

Tenderloin of Pork Saltimbocca, Parma Ham & Sage with creamed Cannelloni Beans and Spinach (gluten-free)

Pork saltimbocca to be replaced with roasted sirloin off Sussex beef with Yorkshire pudding for Sunday service

Roast Breast of Guinea fowl with smoked Bacon, Watercress and White Wine and Tarragon Cream (gluten-free)

Cannelloni of Aubergine with Spaghetti of Saffron Vegetables in a rich Tomato Sauce (**gluten-free, Vegan**)

(All main Courses are served with chefs' selection of potatoes and vegetables)

Chocolate Layered Lingot with chocolate Tuille

Red Berry Charlotte with Raspberry Coulis and Cream

Apple and Pear Crumble with Vegan crème Anglaise (gluten free)

