

Dinner Menus February – April 2023

Choose one starter, one main course and one dessert plus vegetarian options if required. Further vegetarian options available on request. All our menus use ingredients from locally sourced suppliers and producers. Our seafood is landed locally at Goring-by-sea and all our fresh meat is Higher Welfare, Grass Fed or Free Range.

Starters

Char-grilled peaches w/ Burrata, wild rocket, pine nuts & Parmesan shavings and millefiori honey

Beetroot tagliata – roast red & golden beets & pickled heritage radish w/ cauliflower cream, red-veined sorrel, homemade ricotta & candied pumpkin seeds (v)

Scallop ceviche w/ tiger's milk, apple & celery, celery leaves & dill oil

House cured salmon with Grappa, lemon & dill w/ pickled cucumber salad, dill yoghurt & wholemeal sourdough

Pink pepper crusted beef carpaccio w/ Brighton Blue, cobnuts & parsnip crisps

Antipasti sharing board w/ prosciutto, speck & fennel salami, buffalo mozzarella, sun blushed tomatoes & chargrilled artichoke, olives & cornichon, romesco sauce and freshly baked focaccia.

Main Courses

Roast butternut squash stuffed with spinach & ricotta w/ candied walnuts & sage pesto (v)
Served with roasted field mushroom, spelt risotto & seasonal greens

Cider roast pork belly w/ caramelised fennel, crackling & gooseberry compote
Served with butter beans w/ smoked cascabel chilli & citrus oil and seasonal greens

Char-grilled leg of rosemary marinated lamb served family style w/ caramelised lemon, salsa verde and lamb gravy
Served with Parmentier potatoes with black garlic & tarragon and seasonal greens

Roast guinea fowl supreme with chestnut stuffing wrapped in sage & Parma ham w/ pommes Anna, pickled blackberries & crispy sage leaves.
Served with Purple sprouting broccoli w/ lemon & olive oil and Vin Santo reduction

Crispy-skin seabass fillet w/ potato gratin Dauphinoise, Provençale vegetables, fennel tops & sauce vierge

Beef Wellington – whole fillet of beef wrapped with wild mushrooms, Prosciutto & puff pastry w/ caramelised shallots and roast chocolate & black truffle jus
Served with Parmentier potatoes with black garlic & tarragon and seasonal vegetables

Desserts

Vanilla panna cotta w/ rhubarb & blood orange compote
Orange & cardamom poached pear w/ labneh, pistachio & honey
Dark chocolate & caramel pots de crème w/ hazelnut & cocoa nib praline
Raspberry soufflé w/ cinnamon ice cream

Baked ricotta cheesecake w/ Prosecco poached seasonal fruits
Sicilian burnt lemon tart w/ sour cream & fresh berries
Sussex cheeseboard w/ medjool dates & figs, oat cakes & linseed crackers + £2.50 supp.

3 courses @ £55 per person + VAT. Includes crockery & cutlery and staffing based on 50 guests.

Additional Options

Stoneware plates & copper cutlery £2.75 per person per course

Wine & water glasses £1.25 per person

Large Linen tablecloths £9.75 each

Menu changes to accommodate any dietary requirements £2.00 per person

In addition to our printed menus, we are always happy to discuss bespoke options for any event.



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