

The Sussex Produce Café

An evening of great food and live music from
SeaJam jazz quintet

Two courses £17.95 / Three courses £22.95

To start

Ham hock terrine served with homemade piccalilli,
local watercress and Real Patisserie bread

Roasted golden and candied beetroot with a
goat's cheese mousse and candied walnuts

Crispy salt and pepper squid, sweet chilli, coriander and a pomegranate salsa

Main course

Local sea bass fillet, Moroccan-style cous cous,
roasted Nutbourne vine tomatoes and a drizzle of homemade basil pesto

Local free-range chicken and chorizo cassoulet with black olives
and a rich tomato sauce served with wild rice

Asparagus and pea tortellini served with English asparagus,
fresh peas and a goat's cheese sauce

Dessert

Chocolate and orange fondant served with vanilla ice cream

Lemon verbena posset, homemade shortbread and fresh berries

Eton Mess; meringue, Goodwood double cream and fresh English berries