

The Sussex Produce Café

‘Safe in Sussex’ Fundraising Evening

Mains

Braised pork shoulder with purple sprouting broccoli, bubble and squeak cake, apple and quince puree and a thyme infused jus (gf)

Wild mushroom and tarragon gnocchi with sauteed mushroom, spinach and a cep cream topped with truffle oil (v)

Chicken ballotine with potato rosti, seasonal greens and a masala sauce (gf)

Pan roasted sea bass with Moroccan cous cous, roasted cherry vine tomatoes and a homemade basil pesto dressing

Desserts

Dark chocolate and orange fondant with vanilla ice cream (v)

Lemon verbena posset with fresh berries and shortbread (v; gf*)

Coconut and lime panna cotta with a pineapple compote (v; gf)

Seville orange bread & butter pudding with a homemade crème anglaise (v)

v=vegetarian; gf=gluten free

*Asterisk means we can amend the dish to do this option if requested.

Our full allergen sheet is also available on request.