



Sussex Bar Hire  
and Events

### **Example Three Course Menu**

Seared scallops, sea vegetables, prawn toast

Rabbit spring roll, croquette, calvoro nero, carrot puree

Pumpkin ravioli, brown sage butter, crisp caper berries

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Lamb loin, lamb neck & sweetbreads, peas, shoots, puree, brussel tops

Wild grey mullet, corn salsa, steamed clams

Aged and hung beef fillet, rainbow roasted beets, heritage tomatoes

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Elderflower panna cotta, strawberries, brown butter crumble

Bitter chocolate torte, dairy milk ice cream

Coconut brulee, candied fruits, macaroons