

Mildmay

20 MAY – 13 JULY 2010

STARTERS

Anchovy & tomato galette with caper vinaigrette
Cream of cauliflower soup with macadamia nuts and black olive oil (V)
Chicken boudain blanc, sweet potato purée
Asparagus vinaigrette with eggs mimosa

MAIN COURSES

Rack of lamb, champ potatoes with tarragon-buttered leeks
Sirloin steak and chips, watercress salad and plum tomatoes
Fillet of Scottish salmon with Vermouth sauce
Flat mushroom, onion marmalade, zucchini and truffle cream (V)

PUDDINGS OR CHEESE

Delicate strawberry mousse with slow-roasted strawberries and pepper tuille
Trio of blueberry jelly, vanilla cream and granny smith granita
Tiramisu and coffee sorbet
Summer berries and cream (V)
Grilled chèvre with herb-buttered toast (V)

Coffee and chocolates

£48.00 per head for three courses and coffee

■ Booking form on page 26

Please make a note on your booking form if you would prefer to dine outside in warm weather.



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14 JULY – 29 AUGUST 2010

STARTERS

Char grilled asparagus and pink grapefruit dressing (V)
Five spice tuna carpaccio
Cream of Jerusalem artichoke soup (V)
Pea and mint bavarois with wasabi peas (V)

MAIN COURSES

Bream fillet with a fricassée of broad beans
Corn fed chicken with roasted onion and garlic
Rack of lamb, dauphinoises potatoes, caper sauce
Red onion & feta galette, roasted carrot and balsamic beetroot (V)

PUDDINGS OR CHEESE

Poached pear, white chocolate and praline ganache
Honey and Kahlua brûlée
Summer berry fruit tart and cream
Fresh tropical fruit salad (V)
Sussex cheese platter

Coffee and chocolates

£48.00 per head for three courses and coffee

■ Booking form on page 27

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