

Mildmay Restaurant Sharing Platters – for more relaxed dining

(Minimum of two people) Available on your table ready for your arrival at Mildmay during the Long Interval.

SEAFOOD SELECTION

Platter of mixed seafood (lobster, mussels, oysters, crab claws, seared scallops and tiger prawns)

Garlic dip, beetroot and horseradish tartar sauce, crusty bread, leaf salad and new potatoes.

PUDDINGS OR CHEESE (OPTIONAL)

20 MAY – 13 JULY 2010

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)

14 JULY – 29 AUGUST 2010

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

£43.50 per head

■ **£48.00 per head** – including pudding

■ Booking forms on pages 33 and 34

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



ALFRESCO PRAWNS

Char grilled king prawns served with rice, lemon and garlic butter, summer salads and crispy baguettes.

£43.50 per person

£48.00 per person – including pudding

