

Mildmay Hall Restaurant

20 MAY – 1 JULY 2012 *LONG INTERVAL*

£51.50 for 3 courses

£41.50 for 2 courses

Starter

Shrimp cocktail with a tarragon and tomato sauce, sourdough toast

Kent asparagus, duck egg sauce

Shaved smoked duck, almond Waldorf

Scottish smoked salmon, capers, gherkins and lemon

Glazed goat's cheese and beetroots, baby herbs, beetroot dressing (V)

Main course

Best end of lamb, butter poached potatoes, spinach, tomato fondue, lamb sauce

Sirloin steak, duck fat chips and salad

Roasted cod, creamed leeks, broad beans and chervil

Spice dusted corn cake, avocado and lime mayonnaise, chilli jam (V)

Dessert

Baked egg custard tart with rhubarb sorbet

Classic English strawberries with cream

Poached white peach 'Melba'

Summer pudding with clotted cream

English cheese platter

Coffee and chocolate

4 JULY – 1 AUGUST 2012 *LONG INTERVAL*

£51.50 for 3 courses

£41.50 for 2 courses

Starter

English pea soup, ham bon-bons

Smoked trout, salad of Jersey Royals, sorrel

Chargrilled asparagus with basil dressing

Scottish smoked salmon, capers, gherkins and lemon

Feta, beetroot and walnut salad, honey, lemon and maple glazed walnuts (V)

Main course

Fillet of sea bass, young spinach, almond butter

Herb crusted lamb, honey and mustard glaze, garden beetroots, rosemary jus

Corn fed chicken, tarragon butter, English peas, Jersey Royals, light chicken jus

Spelt risotto, roasted summer squash, girolle mushroom and truffle oil (V)

Dessert

Pistachio and cherry tart, pistachio ice cream

Panna cotta, spiced strawberry salad, hazelnut wafer

Passion fruit jelly, raspberries and crème fraîche

Summer pudding with clotted cream

St George's cheese with celery and apple salad

Coffee and chocolate

3 AUGUST – 26 AUGUST 2012 *LONG INTERVAL*

£51.50 for 3 courses

£41.50 for 2 courses

Starter

Salad of shaved fennel, Pink Lady apples and Sussex Blue (V)

Cow's milk mozzarella, heritage tomato salad, basil cress, 10 year old balsamic vinegar

Asparagus, summer herbs, mustard and egg dressing (V)

Scottish smoked salmon, capers, gherkins and lemon

Salad of white crab, spiked avocado, Bloody Mary jelly

Main course

Rosemary infused fillet of sea bream, niçoise garnish

Breast of Gressingham duck, cherries and lamb's cress

Best end of lamb, French beans, tarragon salsa

Chargrilled and Tempura Halloumi, triple cooked chips, sauce Grabiche (V)

Dessert

Gooseberry and brown sugar meringues

Lemon posset, blackberries and butter biscuits

Summer pudding with clotted cream

Raspberries and blueberries with cream

English cheese platter

Coffee and chocolate

Mildmay Hall Restaurant

Light summer menu £30.00 for 2 courses

Sunday performances only

Main Course

Cold roasted corn fed chicken breast, tomato, bean and pancetta salad

Poached fillet of Scottish salmon, lemon and black pepper with cucumber and poppy seed salad

Asparagus, marinated Mozzarella and tarragon salad (V)

Dessert

English strawberries and cream

Coffee and chocolate

