

Findon Manor

Private Dining Lunch Menu

Three course lunch £40.00

Please select two items from the choices below to make up a menu for your function, special dietary requirements can also be catered for.

Starter

- Cream of leek and potato soup, parmesan foam
- Cream of vegetable and spinach soup
- Cream of forest mushroom soup drizzled with truffle oil
- Rough country style pate with french bread
- Greek salad with feta cheese, black and green olives, tomatoes and balsamic dressing
- Cesar salad, little gem, anchovies, garlic, eggs, olive oil dressing and shavings of parmesan
- Beef tomato, mozzarella and rocket leaves with french dressing
- Smoked salmon, potato salad and mixed leaves with lemon mayonnaise

Main

- Roasted south coast cod, sauce vierge, colcannon and carrots
- Dame of salmon, courgette and carrot ribbons, parsley potato and lemon cream
- Gressingham duck, blood orange sauce with bubble and squeak and green beans
- Poached breast of free range chicken with parsley sauce, new potatoes and carrots
- Beef, kidney and guinness pie with mash potatoes and mixed vegetables
- Medallions of pork, calvados cream, dauphinoise potatoes and carrots
- Coq au vin, chicken marinated in red wine with bacon, mushroom, garlic and button onions, served with creamed mash and carrots
- Beef stroganoff, basmati rice and julienne of vegetables

Findon Manor

Roasted south down rack of lamb coated in garlic and herb breadcrumbs, red current jus, new potatoes and green beans (supplement £3.50 per person)

Wild mushroom risotto, parmesan shavings and baby vegetable (V)

Roasted vegetables tagine with hot and spicy cous cous (V)

Three cheese tart with red onions rocket and cherry tomatoes (V)

Sautéed fillet of sussex beef, fondant potatoes, herb tomatoes and green vegetables (supplement £3.50 per person)

Pan fried sea bass, basil mash, mélange of vegetables, glazed cherry tomatoes and port jus

Dessert

Bramley apple and berries crumble with cream

Sherry trifle and english custard

Selection of sussex cheeses, biscuit and apple slices

Platter of fresh fruit, mixed berries and raspberry sorbet

Rich chocolate and cherry gateaux and cherry compote

Classic crème brulee with shortbread sticks

Light strawberry cheesecake compote and cream

Rich chocolate tart

Coffee and mints (£3.25 supplement)

Findon Manor

Private Dining Dinner Menu

Menu one £39.50

Please select two items from the choices below to make up a menu for your function, special dietary requirements can also be catered for.

Starters

A choice of the below soups served with crotons
Roasted plum tomato with a basil pesto drizzle
Creamed leek and potato with a parmesan foam
Cream of vegetables and spinach with tarragon cream

Farmhouse pate with red onion marmalade and French bread

Mozzarella and plum tomato salad, tapenade and basil oil

Main Course

Roast loin of pork, sage, parsley and lemon stuffing with apple sauce and crackling, green beans, herb mash and gravy

Breast of free range chicken lightly roasted with tarragon jus, champ mash and glazed vegetables

Seared scottish salmon, dill hollandaise, parsley potatoes and broad beans

Beef bourguignon in red wine, button onions, herbs, mushrooms and bacon, served with creamed potatoes and carrots

Wild mushroom risotto, parmesan shavings and baby vegetable (V)

Roasted vegetables tagine with hot and spicy cous cous (V)

Three cheese tart with red onions rocket and cherry tomatoes (V)

Dessert

Fresh fruit salad served with clotted cream

Profiteroles filled with vanilla pastry cream, chocolate sauce

Apple and berries crumble with English custard

Plate of Sussex cheese and biscuits

Coffee and mints £3.25

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Private Dining Dinner Menu

Menu Two £42.00

Please select two items from the choices below to make up a menu for your function, special dietary requirements can also be catered for.

Starters

A choice of the below soups served with crotons

Green pea and ham soup, chili cream

Cream of forest mushrooms, wild mushroom and garlic cream

Cream of onion soup with a cheese float

Classic prawn salad, marie rose sauce dusted with smoked paprika

Tart with mozzarella and vine tomatoes with rocket leaves and balsamic vinegar

Parfait of duck with orange, leaves with tangerine dressing and warm toast

Main Course

Duet of salmon and sole with dill cream sauce, boiled potatoes and mixed vegetables

Slow roasted rump of lamb, lyonnais potatoes and green beans with garlic jus

Sautéed free range breast of chicken wrapped in parma ham with mushroom duxelle, red wine sauce, new potatoes and seasonable vegetables

Pink roasted sirloin of sussex beef, horseradish hinted fondant potatoes and glazed vegetables with a rich claret jus

Risotto of asparagus, parmesan shavings with asparagus tempura (seasonal)

Leek and gruyere crumble with basil butter and gruyere cream, sautéed vegetables

Dessert

Profiteroles filled with vanilla pastry cream, chocolate sauce
Strawberries and clotted cream

Tart of summer fruits and vanilla ice cream

Plate of sussex cheeses, celery grapes, chutney and biscuits

Coffee and mints £3.25

Findon Manor adds a discretionary 10% service charge to your bill and is distributed amongst the staff

Findon Manor

Private Dining Dinner Menu

Menu Three £45.00

Please select two items from the choices below to make up a menu for your function, special dietary requirements can also be catered for.

Starters

Soup served with crispy croutons
Roasted plum tomato basil pesto drizzle
Fish soup with rouille
Cream of wild mushroom, truffle foam

Plate of scottish smoked salmon, dill crème fraiche, wedges of lemon

Asparagus, cherry tomato and parmesan tart mixed leaves and a chive butter sauce (seasonal)

Charcuterie of meats, potato salad and mixed leaves

Main Course

Pan fried sea bass, basil mash, melange of vegetables and glazed cherry tomato and lemon butter

Herb crusted rack of south down lamb, baby vegetables, dauphinoise potatoes and port jus

Sautéed of fillet sussex beef, fondant potatoes, herb tomatoes and green vegetables

Pan fried corn fed chicken breast potato and herb rosti, buttered chantenaiy carrots and wild mushrooms, champagne sauce

Wild mushroom risotto, parmesan shavings and baby vegetable (V)

Roasted vegetables tagine with hot and spicy cous cous (V)

Three cheese tart with red onions rocket and cherry tomatoes (V)

Desserts

Classic crème brulee with shortbread sticks

Light strawberry cheesecake strawberry compote and cream
Rich chocolate torte hinted with kirsch and raspberry compote
seasonal selection of berries luxury ice cream or cornish clotted cream

Strawberry fields and white chocolate cheesecake with cream

Mango, passion and kiwi fruit cream pie

Sherry trifle and English custard

Selection of sussex cheeses, biscuits and apple slices

Platter of fresh fruit, mixed berries and raspberry sorbet

Rich chocolate and cherry gateaux and cherry compote

Coffee and mints (£3.25 supplement)

Findon Manor adds a discretionary 10% service charge to your bill and is distributed amongst the staff