



CASTLE GORING

The Perfect Venue For

•  
*Weddings*

•  
*Corporate Events*

•  
*Private Functions*

# Pop Up Restaurant Menu

Wednesday 21<sup>st</sup> June 2017

## On your table

Artisan Bread with Flavoured Butter

## Starter

Poached Salmon with Horseradish & Lime, Mini Fish Cake, Tartar Sauce

Beetroot, Apple & Brighton Blue Cheese Risotto, Hazelnut Salad

Crispy Duck Salad, Charred Cucumber, Coriander, Oriental & Sesame Sauce

## Main

Lemon & Paprika Chicken Breast, Chorizo & Roasted Pepper Cassoulet, Green Bean & Olive Salad

Peppered Fillet of Beef, Horseradish Dauphinoise, Tenderstem & Hazelnuts, Short Rib Hash

Selsey Crab, King Prawn & Mussel Linguini, Capers & Parsley, Tomato & Shellfish Sauce

## Dessert

Salted Caramel & Chocolate Tart, Passion Fruit Sauce & Sorbet

Crepe Suzette, Crepes, Roasted Orange Sauce, Marmalade Ice Cream, Honeycomb Shards

Afternoon Tea Pannacotta, Vanilla Pannacotta, Strawberries Poached & Pureed, Scone Crumble

Two Courses £37.50

Three Courses £42.50

Menu must be pre-ordered and all dietary requirements highlighted at time of booking

Coffee or Tea with a selection of Homemade Fudge - £2.95 per person