



MUSEUM MENU 2019

STARTERS

Seared Scallops
Green apple, caviar, saffron vinaigrette

Beer Battered Oyster
Wasabi mayonnaise, red onion jam, coriander cress

Carpaccio of Beef
Pickled baby vegetables, parmesan mousse, toasted pine nut

Heritage Tomato Tart (v)
Sweet confit onions, basil

Grilled Courgette Salad (v)
Charred broccoli, ricotta, tomato salsa

MAINS

Roasted Fillet of Beef (£3 supplement)
Pommes Anna, charred cauliflower puree, girolles, truffle jus

Butter-Basted Cod Fillet
Chickpea & squid pepperonata, samphire, confit cherry tomato & black olive oil

Venison Wellington (£3 supplement)
Honey roasted root vegetables, Charlotte potatoes, cauliflower cheese puree, juniper jus

Duo of Lamb – Rump & Confit Shoulder
Garlic & rosemary crushed potatoes, mint & caper jus

Wild Mushroom Risotto (v)
Parmesan crisps, honey & thyme oil, black onion powder

Halloumi Wellington (v)
Duxelles of mushroom, red onion jam, roasted new potatoes, wild mushroom sauce

DESSERT

Coconut & Lemongrass Panna Cotta
Mango, chilli & lime salsa, lemon sorbet, shot of tequila

Caramel Apple Tart Tatin
Green apple sorbet, rum raisins, apple crisps

Peanut Butter Brownie
Bitter chocolate sauce, salted peanuts, vanilla ice cream

Cheese Board
Shorrock's Lancashire Bomb, Ashlynn Goat's Cheese, Roquefort Cantorel, Wigmore Sheep's Milk

Plum chutney, pickled pear, grape compote

POA

Allergen advice: for full details of all allergen content please contact conferenceandevents@sussexcricket.co.uk and a full data sheet will be forwarded to you