



The Cowdray Arms

£34.50 per head

Starters

Heirloom Tomato Salad and Buffalo Mozzarella with
a Balsamic and Truffle Dressing

King Prawns cooked with Chilli, Garlic, Olive Oil and Parsley
Served with Crusty Bread.

Mains

Fillet of Silver Hake with Spiced Chic Peas, Fennel and Roasted Red Peppers.

Braised Shoulder of Lamb with Creamed Potatoes, Glazed Carrot,
Hispi cabbage and a red wine sauce.

Dessert

Sticky Toffee Pudding served with Toffee Ice Cream and Vanilla Ice Cream

Selection of Sussex Cheese's, Grapes, Chutney and artisan biscuits

Teas and Coffee



The Cowdray Arms

£40 per head

Starters

Seared Scallops with Cauliflower Puree, Pickled Cauliflower, Apple, Lime and Vanilla Dressing.

Ballotine of Ham hock with Piccalilli, Quail Scotch egg and Crostini's.

Mains

Braised Feather Blade of Beef with Creamed Potatoes, Roasted Onion and a Bourguignonne Sauce.

Roasted Fillet of Sea Bass with Lemon Risotto in a Mussel and King Prawn broth.

Dessert

Chocolate and Coffee Delice with Hazelnuts and Espresso Ice Cream
Selection of Sussex Cheese's with Grapes, Chutney and Artisan Biscuits

Teas and Coffee



The Cowdray Arms

£29 Per head

Starters

Melon Fan with a Tower of Exotic Fruit.

Soup of the Day served with Crusty Bread.

Mains

Breast of Free-Range Chicken with Wild Mushroom and Champagne Sauce
Served with Dauphinoise Potatoes, Buttered Carrots and Sugar Snap Peas.

Poached Dame of Salmon with Hollandaise Sauce served with
Baby New Potatoes and Tender Stem Broccoli.

Dessert

Fresh Strawberry's and White Chocolate Cheesecake on a Crumbly Biscuit Base

Selection of Sussex Cheeses with Grapes, Chutney and Artisan Biscuits

Teas and Coffee