



MILLSTREAM

HOTEL & RESTAURANT

TYPICAL LUNCH MENU

FIRST COURSE

White Onion and Thyme Soup Braised shin of beef (V)

Smoked Salmon Fishcake Tartare Sauce

(Two fishcakes can also be served as a main course with salad)

Home-Smoked Duck Breast Goats cheese & truffle mousse, hazelnut dressing

Seared Scallops (£3 supplement) Pea purée, pancetta wafer

(Also available as a main course with new potatoes and the fresh vegetable of the day)

Gammon Terrine Pan-fried quail egg, spiced pineapple pickle

Twice-Baked Blue Cheese Soufflé Cheese & spring onion sauce (V)

(Two soufflés can also be served as a main course with a dressed side salad)

MAIN COURSE

Fillet of Organic Salmon Shellfish Foam, vanilla mash, spinach

Fillet of Cod Mussel, vegetable & coriander chowder

Slowly Roasted Belly of 'Funtington' Pork Apple jus, celeriac & potato purée, red cabbage

Seared Fillet of Beef with Braised Oxtail Horseradish mash, spinach (£5 supplement)

Breast of Corn-Fed Chicken White cannellini bean, potato & vegetable stew

Leek and Smoked Cheese Open Tart New potatoes, bean & herb salad (V)

All main courses are served with the fresh vegetable of the day

DESSERT

Lemon and Pine Nut Mousse Fromage blanc & peppercorn sorbet, lemon curd

Warm Prune and Honey Cake Pressed apple terrine, calvados ice cream

Dark Chocolate Brownie Hot chocolate foam, orange sorbet

Roast Spiced Plums Brioche with marmalade, honey & yoghurt ice cream

Stem Ginger Pannacotta Roasted rhubarb, sesame tuile

Cherry and Kirsch Ice Cream Tuile basket, vanilla sauce

West Sussex and Hampshire Cheese Walnut biscotti, cheese shortbread, quince jelly (£2 Supplement)

COFFEE OR TEA (SERVED WITH CHOCOLATES) £3.50

Two Courses £19; Three Courses £24 All prices include VAT at 17.5%. Gratuities are discretionary and are shared by the staff.

Please inform the Restaurant Manager, before ordering, if you have any dietary requirements or food allergies or would just like something simpler.

We are proud to have been awarded two Rosettes, by the AA, for food excellence and a Gold Award, by Visit Britain, for outstanding levels of customer care and food. We are members of the Chaîne des Rôtisseurs, the foremost gastronomic society in the world, which is dedicated to the enjoyment of fine dining and good company.

