



MILLSTREAM

HOTEL & RESTAURANT

SAMPLE OF OUR DAILY CHANGING DINNER MENU

FIRST COURSE

- Smoked Haddock Chowder Crispy shallots
- Baby Goats Cheese Shallot tatin, beetroot, walnut dressing (V)
(Also available as a main course with new potatoes and a dressed side salad)
- Chicken and Foie Gras Terrine Madeira jelly, horseradish cream
- Twice Baked Blue Cheese Soufflé Cheese & spring onion sauce (V)
(Also available as a main course with dressed side salad)
- Mackerel Terrine Aubergine, potatoes, olive tapenade
- Seared Scallops Foie Gras Sauce, pea purée, pancetta wafer (£3 supplement)
(Also available as a main course with new potatoes and the fresh vegetable of the day)

MAIN COURSE

- Fillet of Halibut Shellfish foam, vanilla mash, spinach
- Whole Lemon Sole Confit lemon, new potatoes, sprouting broccoli
- Breast of Duck Star anise reduction, sweet potatoes, bok choy & shiitake mushrooms
- Roast Rack and Braised Shoulder of Lamb Rosemary jus, butter bean purée, curly kale (£3 supplement)
- 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)
- Winter Vegetable and Chestnut Pudding Lentil cream, parsnip purée, curly kale (V)

All main courses are served with a dish of buttered leeks

EXTRA VEGETABLES Spinach, Broccoli, New Potatoes, Triple Cooked Chips, Dressed Side Salad (All £2.75 supplement)

DESSERT

- Spiced Poached Pear Rice pudding, vanilla ice cream
- Dark Chocolate Brownie Hot chocolate foam, orange sorbet
- Pear and Almond Tart Clotted cream
- Coffee and Doughnuts Iced coffee parfait, cinnamon sugared doughnuts
- Stem Ginger Pannacotta Roasted rhubarb, sesame tuile
- Prune and Armagnac 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 £23.50; Three Courses £30. 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.

