



# MILLSTREAM

HOTEL & RESTAURANT

## TYPICAL SUNDAY LUNCH MENU

### FIRST COURSE

Split Pea Soup Flaked ham, parsley cream (V)

Home Smoked Salmon Rye bread, eggs, capers, parsley

Crayfish cocktail Cucumber, iceberg lettuce, Marie Rose sauce

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

Baby Goats Cheese Shallot tatin, beetroot, walnut dressing (V) \*

(Also available as a main course with a dressed side salad)

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 Sea Bass Langoustine sauce, vanilla mash, spinach

Roast Sirloin of Beef Red wine gravy, roast potatoes, Yorkshire pudding

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

Roast Loin and Braised Shoulder of Lamb Rosemary sauce, crushed garlic potatoes, ratatouille (£5 supplement)

Breast of Guinea Fowl White cannellini bean, potato & vegetable stew

Wild Mushroom and White Onion Flan Sautéed potatoes, herb salad (V) \*

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

### DESSERT

Orange Bread and Butter Pudding Vanilla custard

Dark Chocolate Brownie Hot chocolate foam, white chocolate ice cream

Vanilla Risotto Rice Pudding Marinated cherries, brandy snap

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

White Chocolate and Orange Crème Brûlée Ginger syrup, hazelnut tuile

Selection of Ice Creams & Sorbets 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 £20; Three Courses £24. Children (under 10) Two Courses £12.25 Three Courses £16

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.

