



Saturday 30th March 2019 - Stanmer House

MAD HATTER DINING MENU

Starters

Stanmer House Seasonal Soup Served with Freshly Baked Bread and Butter (vg)

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Oak Smoked Scottish Salmon, Cherry Valley Watercress, Horseradish Cream and Rapeseed Crostini Mozzarella and Heirloom Tomato Salad, Red Onion, Crispy Olives and Vinaigrette (v)

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Ham Hock Terrine with Piccalilli and Toast

Mains

Roast Free Range Chicken Breast Wrapped in Parma Ham with Boulanger Potatoes

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Montague Rack of Lamb with Dauphinoise Potatoes, Seasonal Greens and Mint Jus

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Salmon fillet with new potatoes, seasonal vegetables and fresh dill sauce

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Mushroom Risotto finished with shavings of Reggiano Parmesan & Pea Shoots
(can be vegan on request) (gf) (vg)

Desserts

Bramley Apple and Cinnamon Pie with Vanilla Crème

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Chocolate Brownie with Salted Caramel or Vanilla Bean Ice Cream

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Refreshing Sorbet (vg)

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Marscapone Cheesecake with Summer Fruits

Neon Moon Burlesque and Cabaret Club and Proud Stanmer House