



## DINING MENU

### Starters

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

Oak Smoked Scottish Salmon, Cherry Valley Watercress, Horseradish Cream and Rapeseed Crostini Mozzarella and tomato salad

Ham Hock Terrine with Piccalilli and Toast

### Mains

Roast Free Range Chicken Breast Wrapped in Parma Ham with smoked garlic mash

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

Salmon fillet with new potatoes, seasonal vegetables and a fresh dill sauce  
Mushroom Risotto (can be vegan on request) (gf) (v)

### Desserts

Bramley Apple and Cinnamon Pie with Vanilla Crème

Chocolate Brownie with Salted Caramel or Vanilla Bean Ice Cream  
Refreshing Sorbet (vg)

Baked Orange Cheesecake with Winter Fruits

Sticky Toffee Pudding with Pecan Butterscotch Sauce

*Neon Moon Burlesque and Cabaret Club and Proud Stanmer House in association with  
Luc Belaire Rose and Stoli Elit Vodka*