

108 BRASSERIE

## GROUP MENUS

*for up to 20 people*

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**£40 per person**

Trealy Farm charcuterie *pickles*

Argyllshire smoked salmon *Guinness brown bread*

Roasted organic baby beets *goat's curd, basil & balsamic*

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Fish & chips *pea purée, tartare sauce*

Grilled free-range Cotswold White chicken

Summer vegetable & pearl barley risotto *Parmesan & wild garlic*

Choice of sides for the table:

*Potatoes fried, hand-cut or mashed*

*Seasonal greens, toasted seeds, lemon dressing*

*Steamed spinach*

*Rocket & Parmesan salad*

*East Sussex heritage tomato*

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Lemon tart

Josper grilled pineapple *coconut sorbet, chilli & lime*

Seasonal fruit crumble *vanilla ice cream*

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A selection of tea, coffee & macaroons

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Enjoy a glass of Nyetimber Classic Cuvée NV for £10 per person

An additional course of 'La Fromagerie' cheeses can be added to

all menus at a supplement of £9 per person

## GROUP MENUS

*for up to 20 people*

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**£50 per person**

Seared tuna *soy & ginger dressing, pickled radish*  
Crispy pigs cheeks *mustard crème fraîche, chutney*  
Superfood salad *with chicken*

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Fillet of cod *Jersey royals, samphire & smoked bacon*  
Roast Cornish lamb *asparagus, broad beans, artichoke pesto*  
Summer vegetable & pearl barley risotto *Parmesan & wild garlic*

Choice of sides for the table:

*Potatoes fried, hand-cut or mashed*  
*Seasonal greens, toasted seeds, lemon dressing*  
*Steamed spinach*  
*Rocket & Parmesan salad*  
*East Sussex heritage tomato*

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Seasonal fruit crumble *vanilla ice cream*  
Warm chocolate fondant *peanut butter ice cream*  
Selection of homemade ice creams & sorbets

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A selection of tea, coffee & macaroons

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Enjoy a glass of Nyetimber Classic Cuvée NV for £10 per person  
An additional course of 'La Fromagerie' cheeses can be added to  
all menus at a supplement of £9 per person

## GROUP MENUS

*for up to 20 people*

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**£60 per person**

Burrata with cherry vine tomatoes *extra virgin olive oil, country loaf & crostini (for two)*

Rose veal carpaccio *rocket, Berkswell, truffle dressing*

Seared Isle of Skye scallops *Trealy Farm chorizo crumbs*

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Whole lemon sole *on the bone, grilled or meuniere*

Tiger prawns *garlic & parsley butter*

Rib eye steak *8oz*

Sauces *Béarnaise / Peppercorn / Blue Cheese / BBQ*

Choice of sides for the table:

*Potatoes fried, hand-cut or mashed*

*Spring greens, toasted seeds, lemon dressing*

*Steamed spinach*

*Rocket & Parmesan salad*

*East Sussex heritage tomato*

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Seasonal fruit crumble *vanilla ice cream*

Warm chocolate fondant *peanut butter ice cream*

'La Fromagerie' cheeses *tomato chutney*

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A selection of tea, coffee & macaroons

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Enjoy a glass of Nyetimber Classic Cuvée NV for £10 per person