



**Menu for University of Sussex
16th September 2014**

Starters

1	Chicken liver parfait with port jelly, red onion chutney and toasted brioche
2	Roasted provencal vegetable tartlet with wild rocket, a tapenade pesto and pan fried halloumi
3	Pan fried scallops on a lemon potato cream with chorizo crisps and a samphire beurre blanc
4	Spiced dressed crab with thai crab cakes, avocado cream and a chorizo dressing
5	Ginger smoked chicken salad with a madras mayonnaise and chutney

Mains

6	Chicken breast and garden vegetable ballotine wrapped in parma ham with sautéed potatoes and a tarragon butter
7	Aubergine stuffed with goats cheese and ratatouille on a rocket, sundried tomato and pine kernel salad
8	Pan seared duck breast with an egg fried, pea, bacon and spring onion cous cous, cucumber pickle and a five spice jus
9	Fillet of plaice with grilled asparagus and baby leek, steamed jersey potatoes and a mustard cream
10	Sussex rump of beef with garlic sautéed potatoes, French beans and a peppercorn sauce

Desserts

11	Gingerbread crème brulee with a melon sorbet
12	Lemon cheesecake with Limoncello jelly and a raspberry compote
13	Homemade ice creams and sorbets (please ask)
14	Warm chocolate fondant with chocolate crumble, white chocolate ice cream and chocolate sauce
15	Selection of Cheeses with biscuits