

## Three Course Menu Selector Starter

Please choose one dish from the below selection.

### **Sussex Chicken Liver Parfait - £7.25**

*Fig and mustard seed compote, caramelised onion focaccia, smoked onion dust*

### **Heritage Beetroot Salad (v) - £7.50**

*Truffled goats cheese, textures of beetroot*

### **Roasted Marinated Vine Tomatoes (v) - £7.25**

*Buffalo mozzarella, tomato consomme, avocado panacotta, and focaccia crostini*

### **Pressed Ham Hock Terrine - £7.25**

*Caper and parsley salad, pea puree and sweet pickled shallots*

### **Roast Vine Tomato Soup (v) - £6.50**

*Sage gnocchi, whipped goats curd, tomato crisps, baby herbs*

### **Potted Sussex Pork - £7.70**

*Black pudding beignet, sticky apple, crackling salad, warm seeded toast*

### **Gin and Bitter Lemon Cured Salmon - £8.25**

*Gin jelly, lemon puree, pumpernickel croute, soured cream and samphire*

### **Marbled Smoked Chicken Terrine - £7.50**

*Wild mushroom and pickled vegetables, mushroom ketchup*

### **Peppered Golden Cross Goats Cheese (v) - £7.75**

*Heritage tomato, compressed cucumber, toasted almonds*

### **Confit Duck Pressing - £7.90**

*White wine and mandarin jelly, baby leaves, salted pistachio brittle*

### **Wafer Thin Sliced Oxsprings Ham - £8.50**

*Caramelised pear, charred endive, Manchego shavings, pea shoots, gremolata*

### **Crab Salad - £8.25**

*Lemon crème fraiche, smoked paprika honeycomb and pickled apples*

### **Chilli Roasted Feta (v) - £7.25**

*Watermelon with mizuno, balsamic pearls, caramelised sunflower seeds*

All prices are exclusive of VAT

3 Courses should be chosen 1 x starter, 1 x main and 1 x dessert.

After dinner coffee will not be classed as a course.

Two course menus will have a £7.00 per person supplement added.

**space to talk...**

+44 (0)1273 678678

**space to contact...**

spacewithus@sussex.ac.uk

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## Three Course Menu Selector

### Main

Please choose one dish from the below selection.

#### **Crusted Fillet of Cod - £17.95**

*Caper and sorrell crushed new potato, samphire and brown shrimp butter sauce*

#### **Assiette of Lamb Rump - £19.00**

*Braised shoulder croustade, olive oil mash, French beans, wild mushrooms, balsamic jus*

#### **Fillet of Seabass - £18.75**

*Celeriac puree, sautéed smoked bacon, caramelised shallots, red chicory and beans, red wine sauce*

#### **Treacle Cured Pork Tenderloin - £17.50**

*Twice cooked belly, black pudding boudin, hens scotch egg, crackling, peas a la Francaise, mousseline potatoes*

#### **Butter Basted Sussex Chicken - £17.50**

*Truffled thigh, creamed mushroom puree, chanterelles, pommes Anna, roast celeriac and caramelised carrots.*

#### **Roasted Cornfed Chicken Breast - £17.50**

*Confit leg, sweet potato fondant, charred shaved sweetcorn, crisp green kale, spiced carrot puree*

#### **Pan Seared Sea Bream Fillet - £17.50**

*with a Provençal vegetable spaghetti, prawn beignets, saffron potatoes, bouillabaisse nage, pickled samphire*

#### **Roasted 21 -Day Aged Rib Eye - £19.50**

*Spicy sausage and smoked bacon cassoulet, watercress and potato puree, charred onions, heritage carrots*

#### **Roast Salmon Fillet with Cauliflower Three Ways - £17.90 +**

*Curried, cous cous and creamy puree, almonds, curry gel, tomato essence and crushed coriander potatoes*

#### **Red Onion Tarte Tatin (v) - £17.25**

*Whipped Brighton blue cheese soufflé, burnt onion puree, charred abby leeks, walnuts, rocket dressing,*

#### **Pea, Chickpea and Polenta 'Pizza' (v) - £16.90**

*Confit aubergine, ricotta mousseline, yoghurt mayonnaise, charcoal, baby vegetables, garden herbs*

#### **Caramelised Onion and Ragstone Goats Cheese Tart (v) - £16.90**

*Candied pine nut salad and baby beetroot, honey and mustard dressing*

#### **Shitake Mushroom and Sussex Cheddar Fritters (v) - £17.25**

*Catalan vegetable casserole, sous vide garlic puree, confit vine tomato micro basil*

#### **Pan Fried Potato and Beetroot Gnocchi (vegan) - £16.90**

*Green peas, broad beans, wild mushrooms, basil coulis, roast carrots.*

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## Three Course Menu Selector

### Dessert

Please choose one dish from the below selection.

#### Berry Eton Mess Dome - £7.00

*Fresh berries, crisp meringue, whipped cream, chocolate sphere, warm chocolate sauce*

#### Lemon Curd Tart - £7.00

*Lemon and lime chiboust, caramelised profiterole, basil gel, lemon crisps*

#### Burnt Orange Cream - £7.00

*Chocolate and orange crumble bitter chocolate coulis, sugared hazelnut*

#### Caramel Cappuccino - £7.00

*Toasted marshmallow, fudge and shortbread crumb*

#### Vanilla Panacotta with Textures of Strawberry - £7.00

*Strawberry compote, strawberry leather, strawberry crisps, sweetened balsamic*

#### White Chocolate, Rum and Raisin Dome - £7.00

*White raisin puree, rum syrup*

#### Honey Cheesecake - £7.00

*Bee pollen, honeycomb, vanilla scented caramel*

#### Brighton Blue Savoury Cheesecake - £7.00

*Walnuts, grape chutney and compressed spiced pear*

#### Sussex Cheese Board - £10.00

*Brighton Blue, Olde Sussex Cheddar, Sussex Crumble, apple and cider chutney, biscuits*

#### Trio of Fruit Quenelles - £10.00

*Coconut, mango and passion fruit, pina colada syrup*

## After Dinner

#### Freshly Brewed Coffee and Petit Fours - £2.00

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