



Beachcroft

Hotel & Restaurant

Sample A la Carte Menu

Starters

Roast Fennel, Goat Cheese, Whisky, Red Onion Tart, Rocket Salad and Green Olive Tapenade

Smoked Mackerel Mousse, Pickled Walnuts, Tarragon Aioli, Rocket, Burnt Onion Powder

Ham Hock and Brioche Sandwich with Homemade Piccalilli.

Devilled Kidneys on Crispy Bruschetta.

Sussex Smokie with Toasted Focaccia, Smoked Haddock in Creamy Cheese and Leek Sauce.

Beetroot Cured Salmon, Compressed Cucumber, Tapioca Crisp and Chive Oil.

Mains

Pan Roast Cod with Confit Jersey Royals, Pancetta, Samphire and Hollandaise Sauce

Lamb Loin, Chicken Mousse Wrap in Parma Ham, Smoked Applewood Dauphinoise, Caramelised Fennel, Red Wine Jus

Slow Cooked Pork Belly, Bubble and Squeak, Apple Puree, Broccoli and Cider Sauce

Grilled Fillet of Sea Bream, Dill Mash Potatoes, Roasted Vegetables and Vanilla Butter

Stuffed Chicken Breast with Fresh Spinach and Roasted Pine Nuts, Fondant Potato, Carrot and Ginger Puree, Tarragon Gravy

Roast Duck Breast, Caramelized Apples, Smoked Applewood Dauphinoise, Green Vegetables and Red Wine Jus

Roasted Butternut Squash, Tomato and Basil Orzo Pasta, Pesto Dressing

Desserts

Coconut Panna Cotta, Exotic Fruit Salsa, Mango Sorbet and Coconut Tullie

Blueberry Delice, Sour Blueberry and Lime Compote, Puff Rice Granola

Strawberry and Balsamic Meringue Eton Mess with Compressed White Pepper Strawberry's and Pink Peppercorn Shortbread

Pistachio Cake, Almond Panna Cotta, Toasted Almonds and cashew nut Ice Cream

Lemon Posset with Lime Sorbet and Candied Citrus Peel, Lemon Lime Shortbread

White chocolate & Orange Cheesecake, Shortbread Crumble & Dark Chocolate Ice Cream