

Lythe Hill Hotel & Spa Banqueting Lunch Menus

Menu One

Avocado grain mustard and watercress salad

with oven dried tomatoes (v)

Roasted rump of Southdowns Lamb (served pink)

with haricot bean, & root vegetable casserole

Blackcurrant mousse and caramelised apple

with blackcurrant coulis

Tea & Coffee

served with petit fours

Menu Two

Smoked salmon bec-fin

filled with minted potato salad, seasonal leaves & lemon dressing

Pan fried free range chicken supreme, with wild mushroom risotto

seasonal green vegetables and chive cream

White chocolate and seasonal berry trifle

Tea & Coffee

served with petit fours

Menu Three

Crispy flaked Gressingham duck with cucumber

hoi sin & spring onion dressing

Warm salad of seared sea bream fillet

with potatoes, green beans, olives, cherry tomatoes and free range egg

Glazed lemon tart with pouring cream

and lemon crisp

Tea & Coffee

served with petit fours

Menu Four

Spiced butternut squash soup

with coriander and crusty bread (v)

Roast sirloin of English beef with mushroom, tomato & tarragon sauce

roasted potatoes and seasonal vegetables

Traditional baked bramley apple pie

with cinnamon spiced raisins, and custard

Tea & Coffee

served with petit fours