

# The Sussex Ox

## Starters

- A trio of fresh melon** – with an apricot coulis and mint leaves
- Smoked breast of Gressingham duck** – with a ginger & apricot chutney
- Carrot, red lentil and ginger soup** – with crusty bread
- Roasted cherry tomato and mozzarella tart** – served with salad leaves
- Smoked mackerel pâté** – with lemon & served with brown toast

## Main courses

- Sautéed tenderloin of pork fillet** – with a Marsala wine and mushroom cream sauce  
and served with seasonal vegetables and sauté potatoes
- Free range chicken breast chasseur** – with white wine, mushrooms and tomatoes,  
served with mash and vegetables
- Baked whole trout** – stuffed with spinach and toasted pine nuts, served with  
lemon new potatoes and a mixed leaf salad
- Mushroom stroganoff** – with coconut rice and a mixed leaf salad
- Grilled salmon steak** – with parsley butter & lemon and served with  
new potatoes and seasonal vegetables

## Desserts

- Summer pudding** – with fresh cream
- Lime pie** – with a red berry compote
- Chocolate bread and butter pudding** – with crème fraîche
- Butterscotch meringue glace**
- Raspberry crème brûlée**

