

# Starters

Truffle Soup,  
Autumn Truffle, Root Vegetables, Pancake

Longhorn Beef  
Bresaola, Brisket, Tongue, Bone Marrow, Crème Fraîche

Pumpkin Tortellini  
Purée, Confit, Curry, Chestnuts

Carlingford Oysters  
Fresh, Beignet, Fricassée, Cucumber, Horseradish

Scallops  
Étuvée of Leeks, Smoked Bacon and Onion Tart

\*\*\*

Mobile phones  
We respectfully request that guests refrain from  
Using them in the Dining Room



OCKENDEN MANOR

# Main Courses

## Ox Cheek

Parsnip Gratin, Bourguignon Sauce

## Balcombe Venison

Saddle, Pasty, Red cabbage, Wild mushrooms

## Balcombe Pheasant

Breast, Galette, Brussels Sprouts, Butternut Squash

## Wild Balcombe Duck

Breast, Confit, Colcannon, Rainbow Chard, Salsify, Orange

## Local Cod

Purple Sprouting Broccoli, Crispy Potato, Lobster Velouté

## Sea Bass

Courgettes, Fennel, Saffron Gnocchi, Mussels, Bouillabaisse

\*\*\*

£51.00

Three Courses inclusive of VAT

Stephen Crane

Head Chef



OCKENDEN MANOR

# Desserts

## Cox Apple Millefeuille

Vanilla Cream, Caramelised Almond, Quince Sorbet

## Caramelised Lemon Tart

Blackcurrant Sorbet

## Roasted William Pear

Sorbet, Pecan Mousse, Maple Syrup

## Dark Chocolate Fondant

Grand Marnier, Orange Ice Cream

## Salted Peanut Crème Brulée

Banana Sorbet, Caramel Milk Chocolate

## Cheese Trolley

Homemade Piccalilli, Quince Jelly

**(As an extra Course £9.50 per person)**

\*\*\*

Coffee £4.20

Petits Fours

\*\*\*

## Gratuities

Are left entirely at our guests' discretion



OCKENDEN MANOR