

Starters

Leek and Potato Soup with Truffle Butter

Mille Feuille of Celeriac, Wild Mushrooms
and Wilted Roquette with Sauté Foie Gras

Pressed Terrine of Foie Gras with Quince Jelly
and Toasted Brioche

Honey Roast Wood Pigeon with Crispy Apple Beignets,
Foie Gras Parfait and Confit Beetroot Salad

Grilled Fillet of Red Mullet with Red Pepper Mousse,
Confit Tomatoes, Tapenade, Artichoke Salad and Tempura

Whole Grilled Scallops with Fricassée of Kohlrabi,
Jerusalem Artichokes, Truffles and Smoked Bacon

Ragoût of Crab and Mussels with Parmesan
and Fresh Herb Gnocchi

We respectfully request that guests refrain from
using mobile phones in the Dining Room

Head Chef – Stephen Crane



Main Courses

Braised Ox Cheek with Parsnip Gratin
and Bourguignone Sauce

Honey Roast Wild Balcombe Duck Breast
with Caramelised Leeks, White Onion Purée,
Wild Mushrooms and Crispy Duck Spring Roll

Roast Balcombe Partridge with Crispy Samosas, Brussels
Sprouts, Smoked Bacon, Roasted Butternut Squash and Purée

Roast Balcombe Pheasant Breast with Celeriac Purée,
Buttered Kale, Roast Carrots and Boudin Blanc

Sliced Saddle of Balcombe Venison with Sweet and Sour Red
Cabbage, Wild Mushrooms, Cauliflower Purée and Beignets

Escalope of Turbot with Toasted Almonds,
Romanesco Cabbage, Smoked Salmon and Crispy Potato

Grilled Fillet of Sea Bass with Baby Spinach,
Truffled Artichoke Purée and Red Wine Sauce

£47.50 for three courses inclusive of VAT at 17.5%
Head Chef – Stephen Crane



Desserts

Tulip of Fresh Fruits with Vanilla Ice Cream

Caramelised Lemon Tart with Blackcurrant Sorbet

Oat Crème Brulée with Whisky Ice cream and Orange Salad

Warm Blackberry Clafoutis with Crème Fraîche Sorbet,
Apple and Calvados Foam

Chestnut Sablé with Caramelised Cox Apples and Milk Sorbet

Dark Chocolate Délice with Mango Salad
and Passion Fruit Sorbet

A Selection of Cheeses from the Trolley

Coffee and Petits Fours £3.95

Gratuities are left entirely to our guests' discretion





Here at Ockenden Manor
We buy the best produce,
Locally when possible,
And cook it as simply as we can.

Steve Crane
Head Chef



For Reservations call
01444-416111