



Varr House at Meadow View

MENU SUGGESTION

“A Taste of Sussex”



A selection of fresh, wholesome ingredients - used in recipes which are often too time consuming to prepare & cook at home:

To Start:

Nettle Soup: using freshly gathered local nettles, with grated Nutmeg & served with home-made Bread & whipped Butter

Fish Course:

Hot Soufflé of fresh Selsey Crab Meat, served with a drizzle of brown Crabmeat Butter

Main Event:

Slow roasted Venison - from the South Downs - in a Red Wine Braise, served with local fresh Roots, Greens & Crispy Potatoes - roasted in Goose Fat

Sweet:

Home-made Fruit Pie - using fresh, seasonal Fruits, Served with home-made Custard Sauce

There is a myriad of delicious Fish, Seafood, Meat & locally sourced vegetables in this County. Tell us your favourites, we may be able to include them here...

£45

To include half a bottle of Wine per person

ALLERGENS & DIETARY SPECIFICS MAY BE ADDRESSED BY PRIOR ARRANGEMENT

