

## Seasonal Menus

One of the most important aspects of your special day is your wedding menu. At East Sussex National Resort we are committed to sourcing the best quality local ingredients to create dishes designed for your wedding season.

These menus are flexible so please feel free to discuss with your wedding co-ordinator if you have any questions.

### Spring menu one

Local smoked trout fillet, chicory,  
spring leaf salad, spring herb  
dressing

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Garlic rubbed roast Sussex downs  
leg of lamb, white wine & rosemary  
jus, thyme roasted new potatoes,  
creamed swede, sprouting broccoli

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Smooth lemon tart with Cornish  
clotted cream, spring berries

### Spring menu two

Smooth chicken liver pate, toasted  
brioche, thyme & red onion  
marmalade

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Herb crumb crusted Scottish  
salmon fillet, chardonnay & dill  
cream sauce, buttered parsley new  
potatoes, fine green beans, chantey  
carrots

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Rhubarb and apple fool, shortbread  
crumble, Chantilly cream, vanilla  
syrup

### Summer menu one

Buffalo mozzarella and plum  
tomato salad, herb & rocket salad,  
balsamic & basil dressing

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Sage roasted Sussex pork  
tenderloin, white wine & Calvados  
jus, Dauphinoise potato, fine green  
beans, apple puree

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British strawberry sable stack,  
vanilla cream, chocolate dipped  
shortbread, strawberry & mint  
compote

### Summer menu two

Poached organic salmon fillet,  
parsley & lemon mayonnaise,  
tomato salsa, summer salad leaves

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Sage and wild garlic roasted  
chicken supreme, thyme jus, thyme  
roasted crushed new potatoes,  
buttered greens, and ratatouille

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Trio of chocolate mousse, crushed  
honeycomb & kirsch cherries

If you have any dietary requirements please speak to a member of our team

### Autumn menu one

Cream of leek and potato soup,  
crisp leeks, truffle oil chive cream

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Roasted Breast of duck with  
braised red cabbage, Dauphinoise  
potato and red wine jus

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Homemade apricot and whiskey  
bread and butter pudding, crème  
anglaise

### Autumn menu two

Homemade ham hock and leek  
terraine, piccalilli, pea shoots,  
toasted brown bread

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Slow roasted shoulder of lamb,  
minted jus, rosemary roasted root  
vegetables, rosemary infused  
creamed potatoes

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Warm pear and almond  
frangipane tart, port & plum  
compote

### Winter menu one

Cream of vine ripened tomato soup,  
pesto marinated mozzarella croute,  
basil oil

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Pan seared local sea bass fillet,  
sauté potatoes, roasted butternut  
squash, and tapenade dressing

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Homemade rich dark chocolate  
brownie, winter berry compote,  
white chocolate sauce

### Winter menu two

Game terraine wrapped in streaky  
bacon, sticky rhubarb & chilli  
relish, toasted sourdough

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Roasted Breast of duck with  
braised red cabbage, Dauphinoise  
potato and red wine jus

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Homemade apple and cinnamon  
crumble oat topping, vanilla clotted  
cream

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