

WINGROVE HOUSE

VALENTINE'S MENU

Wednesday 14th February - 6pm - 9.15pm



Love apple soup

JR Fruit and vegetables, Hailsham



Pan fried scallops, cauliflower puree, crisp pancetta, curry oil

Fish, Brighton and Newhaven, Sussex

Crispy duck egg, toasted brioche soldiers, candy beetroot salad

The Barn, Saltmarsh Lane, Hailsham, East Sussex

Sole ballotine, chive crème fraiche, lemon and balsamic roasted pears

Fish, Brighton and Newhaven, Sussex

Courgette, sesame and zaatar fritters, yoghurt and dill sauce

The Barn, Saltmarsh Lane, Hailsham, East Sussex



Fillet of beef topped with chicken liver pate, wild mushroom and madeira jus, potato rosti, buttered spinach

David Fenner, Bullock Down Farm, Beachy Head

Pan fried pork medallions, caramelised apples, calvados and sage sauce, creamy mash potato

J Heath & Sons, Eastbourne

Pan roasted fillet of local hake, crab, pea, and mascarpone risotto

Fish, Brighton and Newhaven, Sussex

Aubergine, tomato and feta baklava, rocket salad, roasted lemon, and thyme potatoes

The Barn, Saltmarsh Lane, Hailsham, East Sussex



Warm chocolate fondant, vanilla ice cream

Passion fruit cheesecake, orange compote, orange sorbet

Banana pavlova with praline cream and toffee sauce

Or

For two

Coeur de Neufchatel, homemade seasonal chutney, biscuits

Neufchatel is a traditional, soft-white, table cheese, originating from the village of Neufchâtel-en-Bray in northern Normandy. Made from cow's milk, it is one of France's oldest cheeses, dating back as far as 1035.

The cheese is made in many forms, shapes and sizes. Legend goes that French farm girls fell in love with English soldiers during the Hundred Years War and started making heart shaped cheeses to show their love.



Coffee & petit fours

£55 per person