

SAMPLE MENU

**CAPELLA RESTAURANT
SUNDAY LUNCH**

Parsnip and Apple Soup

Rabbit Terrine with Onion Puree

Chilled citrus marinated Red Mullet

Glazed Goats Cheese Tartlet with Red Onion Marmalade



Roast topside of Beef and Yorkshire Pudding with a Red Wine And Thyme Sauce

Roast loin of Pork, Apple Compote with a Port and Tarragon Sauce

Grilled fillet of Gilt Head Bream with crushed Spring Onion Potato

Wild Mushroom Risotto with shaved Parmesan and Truffle Oil

All Main Courses come with a side Dish of Vegetables



White Peach Parfait with Vanilla Sauce

Lemon Posset with Lemon Curd

Passionfruit Mousse with Blackcurrant Sorbet

Selection of East Sussex Cheeses (£1.95 Supplement)



£18.95 Per Person - Three Courses - Adult

£15.95 per person – Two course - Adult

£14.50 - Three Courses - Child



£2.50 per person – Fresh coffee or tea and mints

£3.00 per person – Speciality and fruit teas

For non-residents of the hotel and guests staying on Bed and Breakfast terms, a 10% Service Charge will be added to your final bill.

Please Note: Some of our foods may contain nuts and other allergens. If you have any questions about any of our ingredients, or would like us to cater for a special diet, then please ask a member of staff.