



The Brickwall Hotel

Tel: (01424) 870253

Sunday Lunch

SAMPLE MENU

2 Course Lunch

£23.50

STARTERS

HOMEMADE FRENCH ONION SOUP

DEEP FRIED BUTTERFLY KING PRAWNS

(With chilli jam)

SMOOTH PORK PÂTÉ

(With apricot and ginger chutney and Melba toast)

AVOCADO PEAR

(With Marie Rose sauce and royal Greenland prawns)

CAPRESE SALAD

(With vinaigrette dressing)

BAKED MUSHROOMS

(Fresh mushrooms baked in garlic butter)

CHILLED MELON

(With Parma ham)

BRICKWALL PRAWN COCKTAIL

(Royal Greenland prawns infused with chilli and lime, served with crisp lettuce and topped with a Marie Rose sauce)

SMOKED SALMON PLATTER

(£5.00 supplement)

(Scottish smoked salmon served with a salad garnish)

*Vegetarian and other specific dietary requirements catered for.
(All prices are inclusive of VAT)*



The Brickwall Hotel

Tel: (01424) 870253

Sunday Lunch
SAMPLE MENU

3 Course Lunch
£28.50

MAIN COURSES

ROAST SIRLOIN OF SCOTTISH BEEF

(Served with Yorkshire pudding and a creamed horseradish sauce)

POACHED SCOTTISH SALMON BRETONNE

(With sautéed prawns and sliced mushrooms)

ROAST LEG OF ROMNEY MARSH LAMB

(With mint sauce and redcurrant jelly)

HOMEMADE STEAK AND KIDNEY PIE

(Topped with puff pastry)

ROAST LOIN OF SUSSEX PORK

(Served with apple sauce)

SUGAR BAKED DUCKLING

(Served with an orange and black cherry sauce)

GRILLED WHOLE RYE BAY PLAICE

(Served with lemon butter)

CHARGILLED FILLET OF STEAK MAISON GARNI

(Garnished with sautéed onions, tomatoes and mushrooms)

(£5.00 supplement)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU

CHOICE OF COFFEE FROM THE MENU

(£3.50 supplement)

Head Chef: ANDY FRASER

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