



The Brickwall Hotel

Mother's Day Menu

2 Courses: £35.00 **3 Courses:** £41.50

Starters

HOMEMADE CREAM OF CARROT AND PARSNIP SOUP (V)

(Served with parsnip crisps)

PAN FRIED SCALLOPS

(Served with raisins and a brandy sauce)

BRICKWALL PRAWN AND CRAYFISH COCKTAIL

(Royal Greenland prawns and crayfish served on crisp lettuce and topped with a Marie Rose sauce)

SMOKED SALMON AND FRESH CREAM

(Served with pepper, Lemon and a dill sauce)

TOMATO AND MOZZARELLA BRUSCHETTA (V)


(Char-grilled bread topped with mozzarella and a fresh tomato salsa)

MEDLEY OF MELON (V)

(Served with fruits in peach Schnapps)

ARDENNES PÂTÉ (Can be GF)

(Served with hot toast and sweet onion chutney)





Main Course

CHAR-GRILLED FILLET OF SALMON

(Served in a Sambuca sauce)

HUNTER STYLE DUCKLING

(Served with a red wine, tomato, mushroom and olive sauce)

ROAST SIRLOIN BEEF

(Served with Yorkshire pudding and gravy)

VEGETABLE LASAGNE (V)

(Sheets of pasta layered with fresh vegetables and a creamy white sauce topped with cheese)

PAN FRIED FILLET OF SEA BASS

(Served with mixed herbs and king prawns)

ROAST LEG OF ROMNEY MARSH LAMB (Can be GF)

(With mint sauce and redcurrant jelly)

ROAST LOIN OF SUSSEX PORK

(Served with crackling and apple sauce)

All served with fresh seasonal vegetables





Sweets

PROFITEROLES WITH CARAMEL CREAM (V)

(Finished in a chocolate sauce)

LEMON TART (V)

TIRAMISU

TRIO OF MOUSSE

APPLE CRUMBLE (V)

(Served with custard)

COFFEE

(Supplement £3.50)

Head Chef: Roberto Maida

