



# ASHLING PARK

ESTATE

## STARTERS

*Roast Celeriac & Apple Soup (V) (GF available)*  
*Brighton Blue Cheese, Dark Rye Croute*

*'Pointer's Pour' Gin Cured Trout (GF)*  
*Clementine, Chicory, Sweet Pickled Florence Onion, Cucumber*

*Sussex Game & Pistachio Terrine (GF available)*  
*Estate Orchard Chutney, South Downs Butter, Toast, Parsnip Crisps*

*Winter Chanterelle Filo Tart (V) (VE & GF Available)*  
*Beetroot, Quails' Egg, Chestnuts*

*Treacle Cured Venison Fillet (GF)*  
*Horseradish Cream, Old Winchester & Rocket Pesto, Capers*

## MAIN

*Roast Duck Breast (GF)*  
*Pancetta, Brussel Sprouts, Braised Red Cabbage, Calvados Jus*

*Pan Fried Turbot (GF)*  
*Truffled Potato & Black Pudding, Honey & Saffron Glazed Salsify, Leek Velouté*

*Lentil & Pumpkin Strudel (VE) (GF available)*  
*Roasted Root Vegetables, Butternut Puree, Salt Rubbed Kale, Toasted Nuts & Seeds*

*Confit Pheasant Leg (GF Available)*  
*Brioche Crumb, Preserved Fig & Sage Farce, Cavolo Nero,  
Armagnac Cream*

## DESSERTS

*Forced Rhubarb and Custard, Chestnut Praline Crumble (V)(GF)*

*Chocolate, Caramel & Hazelnut Parfait (V)(GF)*  
*Poached Pear, Madagascan Vanilla Whipped Cream*

*Syrup Sponge Pudding (V)*  
*Cointreau, Cranberry & Blood Orange, Cinammon Ice Cream*

*Selection of Local Cheeses, Biscuits and accompaniments (V) (GF available)*