

Afton Hotel function menus

Menu 1 £ 19.95 per person

*Salted Cucumber & Mackerel with Seasonal Leaves
& Horseradish Cream*

Roasted Tomato & Basil Soup

*Pan Fried Chicken Breast with Chorizo
Mozzarella & Sweet Peppers*

or

*Cauliflower, Broccoli &
Gruyere Bake*

*Brandy Snap Basket with Fruit
& Quennel of Sorbet*

Selection of Cheese & Biscuits

Coffee & Mints

please note some of these dishes may contain nuts

Menu 2 £20.95 Per Person

*Chilled Melon Slices with Mixed
Berries & Midori Liqueur*

Potato & Watercress Soup

*Roast Sirloin of Beef with Oyster
Mushrooms, Red Wine & Shallots
or*

*Roast Vegetable Parcel with
Herb & Garlic Cream*

*Chocolate Gateau with
Strawberries & Kirsch Cream*

Selection of Cheese & Biscuits

Coffee & Mints

please note some of these dishes may contain nuts

Menu 3 £22.95 Per Person

*Smoked Salmon & Prawn Platter
with Lime Dressing*

*Mushroom Cream Soup with
Almond & Chives*

*Roasted Leg of Lamb with Glazed
Pears & Redcurrant Jus*

or

*Pan Fried Sea Bass Fillet with Courgette Pilau,
Parmesan Crisps
& Red Pepper Salsa*

Strawberry Trifle

Selection of Cheese & Biscuits

Coffee & Mints

Menu 4 £23.95 Per Person

*Goats Cheese, Pear & Walnut
Salad with Beetroot Coulis*

Cream of Asparagus Soup

*Roasted Mini Racks of Lamb with
Fresh Herbs & Madeira Sauce
Or
Grilled Fillet of Salmon with
Cous Cous & Slow Roasted Pepper*

*Eton Mess
(Strawberries & Cream Meringue)*

Selection of Cheese & Biscuits

Coffee & Mints

Menu 5 32.95 Per Person

*Crayfish Tails Thermidor
With Dressed Roquette*

*Butternut Squash Cream Soup
With Chervil*

*Fillet of Beef Wellington
With a Red Wine Glaze
Or
Grilled Monkfish Tail with
Beetroot & Mock Caviar*

*Devon Toffee Fudge Cheesecake
With Butterscotch Drizzle*

Sussex Cheese Board

Coffee & Mints

PLEASE NOTE SOME OF THESE DISHES MAY CONTAIN NUTS