



Mirabelle Sample Festive A La Carte Dinner Menu 2024

For those on our Dinner Inclusive terms or those with gift vouchers please refer to dishes specified with asterisks (***)
Items without will incur a supplementary charge.



Starters

Jerusalem Artichoke, Mushroom & Pearl Barley Risotto *** (V,M,G,Su,N)	£11.00
Girolle mushrooms, artichoke crisps, black truffle, rocket pesto	
Loch Fyne Smoked Salmon Terrine *** (F,M,Su)	£12.50
Smoked salmon mousse, beetroot remoulade, dill, caperberries, whiskey marinated roe	
English Onion Soup (G,M,E,Su)	£11.00
Tremains cheddar & Longman brewery beer rarebit crouton	
Juniper Crusted Venison Carpaccio (Mu,Su,G)	£12.50
Mustard ice cream, pickled baby vegetables, croutons, watercress	
Foie Gras Crème Bruleé (M,N,E,Su,G)	£14.00
Cherry chutney, almond crumble, red wine glazed foie gras, brioche	

Main Course

Supreme of Corn-fed Chicken (M,G,Su,Ce,E)	£35.00
Ham hock & sage steamed suet pudding, caramelised onion puree, roasted shallot, baby leeks, girolles, Madeira jus	
Sussex Fish of the Day *** (F,C,Ce,Su,G,Mo,So,E)	£29.00
Shellfish broth with ginger, lemongrass & kaffir lime, lobster dumpling, bok choy, crispy rice noodles	
Citrus Crusted Lemon Sole (F,Su,Mo,C,Ce,M,G,E)	£32.00
Salsify chips, mussels, brown shrimp, sea vegetables, white wine & herb sauce	
Butternut Squash & Goat Cheese Pithivier *** (G,E,V,M,Su)	£29.00
Braised red cabbage, butternut puree, cavolo nero, pumpkin seed sabayon	
Rump-Eye Pave Steak (M,E,Su,Ce)	£42.00
Szechuan poached lobster, baby vegetables, red wine reduction with bearnaise sauce or garlic butter	

Sides £6.50

Chive & Olive Oil Pomme Puree (M)
Honey Glazed Carrots & Parsnips (M)
Brussel Sprouts & Pancetta Lardons (Su)



Desserts

Coffee & Blackcurrant Vacherin Glace *** (M,E,Su)	£10.50
Coffee parfait, blackcurrant sorbet & coulis, Chantilly cream, meringues	
Panettone Bread & Butter Pudding *** (G,M,E,N)	£10.50
Clementine custard, chestnut & vanilla ice cream, orange	
Red Wine Poached Pear Tart *** (G,M,E,Su,N)	£10.50
Orange Chocolate frangipane, chocolate sorbet, pear crisp, toasted almonds	
Selection of Cheeses *** (G,M,Su)	£14.00/£16.00
Three or five of the finest cheeses, homemade chutney, sourdough crackers, salted butter & grapes	
Selection Of Pacotised Ice Creams & Sorbets (G,M,E,So)	£2.50 per scoop
Shortbread crumb, feuilletine tuille	

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order

Please note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy

Mo - molluscs Mu - mustard N - tree nuts P - peanuts Se - sesame Sh - shellfish So - soybeans

Su - sulphur dioxide & sulphites V - vegetarian PB - plant based

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.