



STANHILL COURT
HOTEL

DINNER MENU

Starters

Rustic Breads , slow roasted garlic, olive oil & balsamic (V)	£6.25
Roasted Garlic & Rosemary Butternut Squash Soup served with warm rustic bread (VG)	£5.75
Spinach & Goats Cheese Croquettes served with Romesco Sauce	£6.75
Duck & Pork Terrine with Cranberries & Pistachios, served with an Orange Salad	£7.25
Salmon Gravlax served with Dijon mustard crème fraiche dressing & pickled cucumber	£7.50

Mains

Traditional Roast Turkey with all of the trimmings, pigs in blanket, sage & apricot stuffing, roast potatoes, seasonal vegetables & a red wine jus	£15.50
Slow Cooked Blade of Beef served with champ mash, roasted root vegetables and a braising jus	£15.75
Pumpkin and Sage Ravioli with a walnut and browned butter, parmesan and dressed rocket (V)	£13.75
Roast Salmon Fillet with a Pesto Crust, Crushed New Potatoes, Green Beans & a Butter Sauce	£15.75
8oz Sirloin Steak with hand cut chips, mixed leaf salad & creamy peppercorn sauce	
Smoked Salmon & Haddock Fishcake with crispy salad & tartare sauce	£11.75
Stanhill Steak Burger with spiced burger sauce, monterey jack cheese, baby gem lettuce, beef tomato, toasted brioche bun, corn on the cob & skinny fries (Extras : add field mushroom or back bacon for £1.50 each)	£13.50
Pan-Fried Calves Liver with champ mash, tempura shallots, smoked bacon & red wine jus	£15.25
Extras:	£3.75 each
Beer battered onion rings with confit garlic mayo	
Buttered seasonal greens	
Twice cooked hand cut chips	
House salad	

Desserts

Traditional Xmas Pudding with a Warm Brandy Sauce	£5.95
Apple Tart Tatin with chantilly cream	£6.50
Dark Chocolate Mousse with baileys & mascarpone cream	£6.50
Cheeseboard , Brighton blue, Sussex camembert, Sussex charmer, biscuits, crackers & chutney	£8.50
Homemade Sorbets	£5.95

All of our dishes are cooked from fresh so during busy periods you may be advised of a short wait All prices are inclusive of VAT at current rate. For Allergen advice please speak to your server