

Depot

Fine Dining Menu

Autumn/Winter 2022

Three Courses

£36 per head

Starters

Beetroot cured salmon, fennel cream,
pickled cucumber, orange, radish and samphire

Crispy ham hock, potato rosti, soft quail egg, pea puree

Tikka roasted carrot, spiced mango & coconut puree,
charred tenderstem broccoli, dukkah (VE)

Mains

Roast pork tenderloin, fondant potato, parsnip puree,
ham hock croquette, cider sauce

Roast pollock fillet, mustard mash,
sauteed leek and spinach, keens cheddar, mornay sauce

Seared king oyster mushroom, wild mushroom & leek fricasse,
crispy shallot & enoki, shaved chestnuts (VE)

Sweets

Chocolate fondant, espresso caramel, peanut ice cream (V)
(vegan option available on request)

Blueberry panna cotta, raspberry financier, blueberry coulis

Sussex cheese board, celery, grapes, crackers (V)

Minimum order for 20 people

Menus are examples; dishes and prices may vary when you are booking your event

V = Vegetarian VE = Vegan GF = Gluten Free