



# **GOLDEN ARROW 2025 LUNCHEON MENU**



**(July & August)**

**Watercress and potato soup  
with garlic and herb croutons  
(vegan, dairy free, gluten free)**

**Ham hock, pickled carrot and mustard terrine  
Artisan piccalilli, brioche croutes  
(can be gluten free on request)**

**Atlantic prawn salad  
tomato and avocado salsa, thousand island dressing**



**Roast sirloin of Beef  
with Yorkshire Pudding and red wine sauce  
(dairy free and gluten free on request)**

**Roasted cod fillet  
with spinach, hasselback potato, brown shrimp, caper and parsley butter  
(gluten free)**

**Smoked Applewood and red pepper arancini  
with plum tomato and basil fondue  
(vegan, dairy free and gluten free)**

**All served with chefs choice of potatoes and a selection of seasonal vegetables**



**Raspberry and passionfruit Eton mess  
(gluten free)**

**Banoffee and vanilla cheesecake  
(vegan)**

**Selection of Sussex cheeses with biscuits and quince jelly  
*available as an alternative to dessert for £10 or as an extra course for £12.50*  
(gluten free on request)**



**Coffee and truffles**