



GOLDEN ARROW 2025 LUNCHEON MENU (May & June)



Creamy white Onion Soup
with chive and gruyere croutons
(can be vegan and gluten free on request)

Morecombe Bay potted Shrimps
lamb's leaf, lime dressing, pickled shallot, granary bread
(can be gluten free on request)

Applewood Cheddar, Basil and Tomato Flan
with watercress salad
(vegan)

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Roast Sirloin of Sussex Beef
Yorkshire pudding, red wine and thyme jus
(gluten free Yorkshire available on request)

Fillet of Hot Smoked Scottish Salmon
with wilted spinach and sauce Choron

Vegan Bacon wrapped Scallops (King Oyster Mushroom)
With sauce Vierge

All served with chef's selection of potatoes and seasonal vegetables

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Panier Chocolate Framboise
(vegan)

Spiced Apple and Almond Strudel
with crème Anglaise

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)

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Coffee and truffle