



# GOLDEN ARROW

## 2025 DINING MENU

(September To November)

### Starter

Confit duck spring roll with Asian slaw & hoisin dressing  
Coquille Saint-Jacques Gratin king scallop in the shell with rich Gruyere sauce (GF)  
Roasted plum tomato & basil soup with garlic & herb croutons (V, DF, GF)

### Main

**(All served with Chef's choice of potatoes & a selection of seasonal vegetables)**

Roast sirloin of Beef with Yorkshire pudding & red wine sauce  
Roast sirloin of Beef with GLUTEN-FREE Yorkshire pudding & red wine sauce  
Roast breast of corn fed chicken baby onion, crispy bacon & red win sauce (DF, GF)  
Mushroom & spinach bourguignon (V, DF, GF)

### Dessert

Toffee & Bramley apple pudding with crème anglasie  
Lemon & white chocolate meringue

**(Also available in Vegan, Dairy Free, & Gluten Free)**

Selection of Sussex cheeses with biscuits & quince jelly available as an alternative to  
dessert (£10 extra per person)

