



DEANS PLACE  
COUNTRY HOTEL & RESTAURANT

**Lunch Menu**

*Originally a vast farming estate occupied by minor gentry, Deans Place lays claim to a fascinating 600 year-old history and only became a private hotel at the beginning of the 20<sup>th</sup> century.*

*No one knows for certain where the name Deans Place came from. Perhaps from the old English word 'dene' meaning wooded vale, or 'den', low ground. Or it was possibly named after one of its earliest owners, Robert de Dene.*

*A beautifully illustrated book, by June Goodfield and Peter Robinson, charting the full history of Deans Place is available for purchase at reception.*

Local Pressed Chicken & Pistachio Terrine  
Green pesto, apricot crostini

Warm "Sussex" Goat's Cheese & Apple Tartlet  
Honey and hazelnut dressing, seasonal leaf greens (V)

Cream of Winter Squash Soup  
Finished rosemary and cranberries (V)

Home-cured Gravavlax  
Horseradish and chive cream, beetroot emulsion

Pink Roasted Breast of Pigeon  
Beetroot and orange risotto, veal pan juices

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Baked Local Breast of Pheasant  
Redcurrant mash, red cabbage apple calvados cream

Baked Rump of Lamb  
Dauphinoise potato, pea and mint puree,  
Confit carrots, redcurrant jus

Slow Braised Blade of Sussex Beef in Harveys Ale

Pan-fried Fillet of Sea Bass  
Pearl onions and pancetta, sorrel rosti, herb puree

Pan-fried South Coast Plaice Fillet  
Buttered spinach, citrus potatoes, lobster brandy sauce

Baked Plum Tomato & Mozzarella Croustade  
Parmesan flakes, sweet basil sauce (V)

Local Roast Turkey Breast  
With chestnut stuffing,  
seasonal accompaniments, thyme gravy

## Desserts

### Plum Tart Tatin

With star anise, sultana cream

### Glazed Lemon & Blueberry Tart

Vanilla cream

### Rich Chocolate Mousse

White chocolate sauce

### Poached Pear in Local Cider

Vanilla ice cream, green apple coulis

### Selection of British & Local Cheeses

Homemade chutney and water biscuits  
(Three pounds fifty pence supplement)

## Dessert Wines

Brown Brothers Orange Muscat and Flora	£18.95 per bottle
Graham's Late Bottled Vintage	£3.75 per glass
Graham's Quinta de Malvedos 1990	£6.95 per glass
Taylor's 10 Year Old Tawny	£4.25 per glass
Liqueurs and brandies	from £3.00 per glass

For our full selection of dessert wine please ask your waiter for a wine list

Two Courses with coffee and mince pies £17.50

Three courses with coffee and mince pies £22.50

Including Freshly Brewed Tea or Coffee and Mince Pies

*If you have any food allergies or concerns regarding the content of our dishes please ask a member of our team for advice*