



Sussex Harpist  
Claudia Lawson  
by candlelight

## First Course

**Roasted Jerusalem artichoke velouté VE**  
Fricassee of mushrooms, walnuts

**Half dozen oysters (to share)**  
Shallot vinegar, tabasco, lemon

**Pork and mushroom terrine**  
Toasted bread, truffle butter

## Second course

**Glazed beef cheek bourgignon**  
Truffle pomme purée, glazed carrots

**Roasted lemon sole**  
Café de Paris dressing, pickled fennel, new potatoes

**Braised lamb hot pot (to share)**  
Bacon, creamed cabbage, glazed carrots, salt baked celeriac

**Vegan baked gnocchi VE**  
Broccoli, basil, pinenuts

## Third course

**Crabtree warm chocolate tart (to share)**  
Clotted cream ice cream

**Blood orange crème brûlée**

**Spiced pear crumble**  
Vanilla custard

**Espresso crème caramel VE**

# Valentines Day

£45 per person

Select one dish from each course

[www.crabtreesussex.com](http://www.crabtreesussex.com) 01403892666

a discretionary 10% service charge will automatically be placed on every bill. All dietaries must be made clear at the beginning of the service – we use nuts in our kitchen