

Springwells Hotel

Steyning, West Sussex

Menu 1

£22.50 per head

Cream of mushroom soup with Stilton

Baked Rack of Lamb

Rack of lamb, marinated, wrapped in puff pastry
and cooked until golden brown, served with Madeira sauce

Broccoli with Almonds

Glazed Carrots

Fondant Potatoes

Chocolate Torte

Or

Vanilla Cheesecake with Mixed Berry Compote

Coffee

SERVICE NOT INCLUDED

Springwells Hotel

Steyning, West Sussex

Menu 2

£24.50 per head

Spiced Roasted Butternut Squash Soup

Roasted Rump of Lamb

served on a bed of onion with red wine sauce

Broccoli with Almonds

Glazed Carrots

Fondant Potatoes

Chocolate Torte

Or

Vanilla Cheesecake with Mixed Berry Compote

Coffee

SERVICE NOT INCLUDED

Springwells Hotel

Steyning, West Sussex

Menu 3

£22.50 per head

Trio of salmon, smoked, marinated and tartar of salmon

Served with dressed mixed leaves

Poached breast of corn fed chicken

stuffed with mushroom pate and served with a chive sauce

A selection of seasonal vegetables and potatoes

Raspberry Pavlova

Or

Hot orange pancakes with cointreau

Coffee

SERVICE NOT INCLUDED

Springwells Hotel

Steyning, West Sussex

Menu 4

£24.50 per head

Fresh asparagus wrapped in a watercress pancake

served with a lemon and chive cream

Entrecote steak with Roquefort and red wine sauce

served with deep fried onion rings

Cauliflower hollandaise

Courgette nicoise

Parisienne potatoes

Vanilla pannacotta with fresh raspberries

Coffee

SERVICE NOT INCLUDED

Springwells Hotel

Steyning, West Sussex

Menu 5

£24.30 per head

Parsnip and apple soup

Tiger prawn, mango and avocado salad

Chicken livers in a pastry case with a balsamic jus

Escalope of pork with sun dried tomato coulis

Baked chicken breast in puff pastry with Madeira sauce

Herb crusted cod with leek sauce

Selection of seasonal vegetables and potatoes

Profiteroles with hot chocolate sauce

Old English sherry trifle

Fresh fruit salad with cointreau cream

Coffee & Mints

SERVICE NOT INCLUDED

Springwells Hotel

Steyning, West Sussex

Menu 6

£27.00 per head

Spiced salmon cake with red onion chutney

Carpaccio of beef with truffle oil dressing

Fan of Ogen melon with raspberry coulis

Guines fowl supreme

with redcurrant jelly and peppercorn sauce

Pan-fried fillet of lamb

with sweet garlic and cream sauce

Seared fillet of sea bass

with fine ratatouille

Selection of seasonal vegetables and potatoes

Bitter chocolate mousse with crushed Amoretti biscuits

Sauternes poached pear with brandy snap and vanilla sauce

Marinated strawberry vacharin

Cheese & Biscuits

Coffee & Mints

SERVICE NOT INCLUDED

Springwells Hotel

Steyning, West Sussex

Menu 7

£27.00 per head

Seared scallops with black pudding and apple puree

Smoked duck breast with green peppercorns

Duo of melon with ginger mousse

Fillet of beef Wellington wrapped in puff pastry

Supreme of guinea fowl with wild mushroom sauce

Medallion of pork with Calvados and baked apple

Selection of seasonal vegetables and potatoes

Grand Marnier and brioche pudding

Black cherry and chocolate trifle

Marinated strawberry souvaroff

Coffee & Mints

SERVICE NOT INCLUDED

Springwells Hotel

Steyning, West Sussex

Vegetarian Menu

Choice of any two starters

from any other menu

Vegetable Stroganoff

A mixture of wild and cultivated mushrooms

Served in a cream sauce, accompanied by rice

Choice of any two desserts

from any other menu

Coffee

Springwells Hotel

Steyning, West Sussex

Gourmet Menu

£37.95 per head

Veloute of fresh asparagus with smoked haddock

Salad of slow roasted pork belly with mixed leaves and beetroot dressing

Scallop and lobster salad with ginger mayonnaise

Lemon sorbet with sloe gin

Fillet of lamb

with sweet garlic sauce, sweetbreads and leaf spinach

Seared fillet of wild sea bass

with a cherry tomato and basil coulis on a bed of saffron potatoes

Fan of pan-fried breast of duck

with a sherry vinegar sauce, served on a bed of celeriac dauphinoise

Selection of seasonal vegetables and potatoes

Warm lemon tart with creme fraiche coffee syrup

Apricot and honey mousse with buttered shortbread

Chocolate and orange marquise with vanilla sauce

Coffee & Minted Chocolates

SERVICE NOT INCLUDED

Springwells Hotel

Steyning, West Sussex

Buffet Menu

£31.95 per head

Roast Sirloin of Beef

served rare with horseradish sauce

Poached Salmon

Boneless pieces of Scottish salmon poached in a spiced court bouillon

Accompanied with fresh herbs and lemon mayonnaise

Sliced Gammon Ham

Choose either smoked or unsmoked gammon ham

Served with Springwells apricot chutney

Roasted Mediterranean Vegetable Tart

Roasted Chicken Breast

Roasted on the bone with garlic and served cold with cranberry sauce

Cucumber Salad

Cucumber and onion sliced and flavoured with fresh mint and bound with sour cream

Tabouleh Salad

A salad of cracked wheat, sultanas, peppers, peanuts and parsley

Rice Salad

Mixed with mayonnaise, curry powder and apricots

Potato Salad

Diced potato bound with mayonnaise and chives, topped with with crisp fried bacon

Springwells Hotel

Steyning, West Sussex

Buffet Menu (contd)

Coleslaw Salad

Crisp white cabbage with shredded carrot, mayonnaise and flavoured with horseradish

Tomato Salad

Ripe tomatoes, sliced and dressed with Sergio's vinaigrette
and finished with red onion and chives

Mushroom Salad

Mushroom and peppers cooled in vinaigrette with coriander, served cold

Aubergine and Tomato Salad

Fried aubergine cooked in olive oil with tomato and garlic, served cold with mozzarella

(Choose any five from the above salads)

Apricot & Almond Tart

Served with fresh vanilla sauce

(Served hot or cold)

Croissant & Grand Marnier Pudding

served warm with apricot sauce

Profiteroles

Filled with caramel cream and topped with hot chocolate sauce

Lemon Syllabub

Fresh lemon, white wine and cream whisked to a light foam

(Choose any two from the above desserts)

Springwells Hotel

Steyning, West Sussex

Wine List

We are pleased to present our wine list for your consideration. This list contains a small selection of the wines stocked by our wine merchants and shippers - Hennings Wine Merchants Ltd. of Pulborough - who will be pleased to discuss with you any special requirements or to meet you at their premises, situated at London House, Lower Street, Pulborough, by appointment to be made with Springwells.

Please note that the prices quoted include full service for all parties or functions to be held at Springwells.

White Wine

Price per bottle

Outrider Semillon Sauvignon Chardonnay 2007 - Australia

£12.50

A heavenly blend of three grape varieties - light, crisp and easy to drink

Oude Berg Chenin Blanc 2007 - South Africa

£12.50

Delicious ripe citrus and tropical fruit flavours balanced by crisp acidity

Pinot Grigio Ancora 2007 - Italy

£13.95

Fresh, dry and delicious with gentle floral and citrus aromas

Valliciergo Viura Rioja 2006 - Spain

£14.50

Clean, fresh and attractive nose showing hints of ripe peach and pear

Viognier Domaine Bergon Vin de Pays 2007 - France

£15.50

Hints of apricots and peaches with a dry citrus freshness on the palate

Gavi la Battistina Piedmonte 2007 - Italy

£16.50

Green flecked, pale golden straw in colour with ripe apple and pear flavours and light acidity

Arauco Reserve Chardonnay 2005 - Chile

£16.95

A lively potent and round palate with a fresh and agreeable finish and balanced acidity

Macon Villages Domaine de Vercheres 2006 - France

£17.50

Delicious citrus fruit with a clean, crisp, buttery finish

Springwells Hotel

Steyning, West Sussex

The Mill Windowrie Verdelho 2005 - Australia

£17.95

Bright with a hint of lime green - fresh and fruity

Crowded House Sauvignon Blanc 2007 - New Zealand

£19.95

A pure vivid Sauvignon Blanc with fresh crisp gooseberry, kiwi and passion fruit flavours

Chablis Laurent Dupatis 2006 - France

£24.50

Good balance of fruit, crisp and aromatic with firm full flavour and distinctly dry finish

Sancerre Domaine Gemiere Millet 2007 - France

£25.00

Dry, aromatic, tangy with mouthfilling flavour

Red Wine

Syrah Grenache Vin de Pays de l'Aube 2007 - France

£12.50

Aromatic spicy wine with red and purple fruits on the nose and a soft velvety texture

McGuigan Black Label Shiraz 2006 - Australia

£14.50

Deep red colour, peppery finish and very fruity with flavours of plum on the palate

Chianti Sovestro Colli 2006 - Italy

£15.50

Well structured medium bodied wine with good tannin/acid balance and decent concentration

Valliciergo Crianza Rioja 2004 - Spain

£16.50

Soft, ripe, plummy mouth-filling fruit complimented by vanilla and spicy oak

Taltarni T Series Shiraz Cabernet 2004/5 - Australia

£17.50

Round and rich with amazing balance and very well integrated oak, spices and soft tannins

El Coto Rioja Tinto Crianza 2004 - Spain

£18.50

Medium bodied with a mature character balanced with oak flavours

Springwells Hotel

Steyning, West Sussex

Chateau de Julienas Jacques Charlet 2005 - France

£18.95

Excellent quality Cru Beaujolais, made from the Gamay grape

Chateau Lamothe de Haux Cotes de Bordeaux 2005 - France

£19.95

Truly remarkable wine, winner of many gold medals

Babich Winemakers Reserve Pinotage 2003/4 - New Zealand

£22.95

The aroma of spicy red fruits mingles with vanilla and a dash of cedar on the nose

Cote de Beaune Villages Louis Latour 004 - France

£26.50

Made entirely from the Pinot Noir grape from this well respected Burgundy
Negociant

Sparkling Wine

Prosecco Frizzante Bertil N.V. - Italy

£16.95

Gushing, delicious, fresh, fruity and tongue teasing

Pinot Grigio Rose Mirabello N.V. - Italy

£16.95

This rose has wonderful aromas of red berries and a mouthful of luscious fruit

Champagne

Autreau-Roualet Premier Cru N.V.

£28.50

Specially selected House Champagne - deservedly popular

Veuve Clicquot Brut N.V.

£45.00

For that special occasion - superb quality!

Where a vintage listed is unavailable the nearest suitable alternative will be offered