

The Supper Club

SENSATIONAL
SEASONAL
EATING

Spring 2022



EAT

Enjoy wonderful, seasonal and local food, produced by our talented team, served in our magical Georgian Barn.

Each supper club will feature a selection of our renowned canapés followed by at least five courses, paired with delicious wines. On these exclusive evenings our chefs celebrate the season and bring you something a little bit special.

Our next Supper Club will be on

Saturday 19th March, from 6.30pm - 10.30pm

This March join us for **six courses of Italian heaven** inspired by chef Alex Cadogan's years of living and cooking in Italy.

By reservation only.



Spring Menu

19th March 2022

Canapés and Sparkling Wine

Plates + paired wines

Crispy gnocchi, toasted hazelnut pesto, parmesan tuille

Col Vetoraz Valdobbiadene Brut DOCG, Veneto

Sussex venison carpaccio, London burrata, balsamic shallots

Rosada Cannonau Rosato Cantine Dolianova, Sardinia

Sussex coast wild sea bass, Gordal green olive sauce

Falaghina San Salvatore Paestum, Campania

Boned and rolled Label Anglais chicken ripieno, salsa verde

Tandem Cabernet Sauvignon - Nero D'Avola, Sicily

**Fontina and alpine cheddar bake, Sussex truffle, crostini and
morello cherry pickle**

Dolcetto D'Aqui DOC Montestregone Monferrato D'Asti, Piedmont

Chocolate and ricotta tart, blood orange sorbet

Mozart Dark Chocolate Liqueur, Salzburg Austria

Coffee



Spring Vegetarian Menu

19th March 2022

Canapés and Sparkling Wine

Plates + paired wines

Crispy gnocchi, toasted hazelnut pesto, parmesan tuille

Col Vetoraz Valdobbiadene Brut DOCG, Veneto

Chard radicchio, burrata, balsamic shallots

Rosada Cannonau Rosato Cantine Dolianova, Sardinia

Caponata ravioli, Gordal green olive sauce

Falanghina San Salvatore Paestum, Campania

Stuffed romano pepper, salsa verde, pistachio crumb

Tandem Cabernet Sauvignon - Nero D'Avola, Sicily

**Fontina and alpine cheddar bake, Sussex truffle, crostini and
morello cherry pickle**

Dolcetto D'Aqui DOC Montestregone Monferrato D'Asti, Piedmont

Chocolate and ricotta tart, blood orange sorbet

Mozart Dark Chocolate Liqueur, Salzburg Austria-

Coffee

This menu can be adjusted for vegans

BOOK

£70PP / £95 WITH PAIRED WINE

[TO BOOK A TABLE PLEASE CLICK HERE](#)

Our beautiful large barn allows us to serve you the very best of our food safely whilst leaving plenty of space around tables. Normally seating over 200 guests, places will be limited to 100 guests. All appropriate health and distancing requirements will be observed.

Should government restrictions change or in the case of a lockdown being announced after you've booked, we will gladly move your booking to a future supper club, or offer you a full refund.

Available by reservation only

For any enquiries please contact supperclub@pangdean.com

