

ENHANCED MENU OPTIONS

STARTERS

Chicken & Smoked Ham Terrine,
Crispy Pancetta, Turmeric Hollandaise
(M, E)

Hot Smoked Salmon Roulade,
Plum & Tomato Salsa, Rye Bread
(F, G)

Burrata, Blood Orange Gel, Crispy Baby
Capers, Rocket, Watercress, Radicchio,
Honey & Hazelnut Dressing
(M, Su, N)

Each at a supplement of £6.00 per person

SORBET COURSE

Lemon & Mint, Elderflower,
Blood Orange, Bitter Apple
Supplement £7.00 per person

MAINS

Fillet of Beef Wellington, Chive Creamed
Potatoes, Chestnut Mushroom,
Sautéed Spinach, Red Wine Jus
(G, M, Ce, Su, E)

Supplement £10.00 per person

Rack of Lamb, Broad Bean & Wild Mushroom
Pearl Barley, Smoked Cauliflower Puree,
Calvados & Mint Jus
(M, Ce, Su)

Supplement £7.00 per person

Baked Halibut, Lemon & Chive Crumble,
Steamed Baby Vegetables, Pea Mousse,
Sauce Vierge
(F, G, M, Su)

Supplement £7.00 per person

DESSERTS

Peach & Raspberry Mille-Feuille,
Citrus Cream, Champagne Jelly
(G, M, E, Su)

Elderflower Parfait, Strawberry,
Basil Sponge, Toasted Almond Crumb
(E, M, N, G) – can be made gluten-free on request

Dulche de Leche Cheesecake, Pecan Tuille,
Caramelised Pineapple Sorbet
(G, M, E, N)

Each at a supplement of £5.00 per person

CHEESE COURSE

Selection of Sussex and Kent's Finest Cheeses,
Quince Jelly, Grapes, Celery, Cheese Biscuits
(M, Su, Ce, G)

Supplement £13.00 per person

Please select a menu of one starter, one main course and one dessert for all guests. Alternative dishes can be provided for dietary requirements. A choice menu, consisting of three starters, three main courses and three desserts is available at a supplement of £7.50 per person. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event. A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.