

BUFFET LUNCH MENU

WARM SELECTION

Choose three items

Mini Cheese Burger Sliders, Gherkin, Tomato,
Burger Relish (G, M, Mu, Su)

Braised Pork Loin, Apple, Thyme Jus (Ce, Su)

Chicken Curry, Naan Bread (Ce, Mu, G)

Baked Sea Bream, Rocket, Tomato,
Parsley, Caper Salsa (F, Su)

Poached Sea Trout, Lemon, Parsley Butter (F, M)

Poached Salmon, Dill Cream Sauce (F, M)

Gnocchi, Wild Mushroom, Tarragon Ragù (PB, G)

Mediterranean Vegetable Lasagne (G, M)

Three Cheese Tortellini, Herb Oil, Feta (G, M, E)

SALADS & ACCOMPANIMENTS

Choose four items

New Potatoes, Herb Butter (M)

Spiced Sweet Potato Wedges,
Sour Cream & Lime Dressing (M)

Bay Leaf, Herb Braised Rice

Baby Leaf Salad, Honey, Mustard Dressing (Mu, Su)

Baby Gem Lettuce, Black Olives, Garlic Croutons (G)

Beetroot, Fennel Slaw (PB, Mu)

Plum Tomato, Basil, Red Onion Salad

Salad Niçoise (E, Su, Mu)

DESSERT

Choose one plus fresh fruit bowl

Warm Apple Tart, Cinnamon Chantilly
(G, M, E)

Key Lime Pie, Whipped Cream
(G, M, E)

Millionaires Shortbread
(G, M, E)

White Chocolate Mousse, Strawberry Shortbread
(G, M, E)

Fresh Fruit Bowl

ENHANCEMENTS ON REQUEST

Fresh Baked Bread Basket (£3.00 per basket)

Skin on Chips (£6.00 per person)

Selection of Sandwiches (£12.00 per person)

Local Cheese Board (£12.00 per person)

Smoked Salmon Board (£12.00 per person)

Charcuterie Board (£15.00 per person)

BARBECUE LUNCH MENU

£40.00 PER PERSON

FROM THE GRILL

Prime Beef Burger, Brioche Bun

(G, M, E)

Cumberland Sausage, Soft Hot Dog Roll

(G, Su, Mu)

Harissa Marinated Smoked Tofu Steak, Toasted Sourdough

(So, G)

SALADS

Sliced Beef Tomato, Sliced Red Onion, Baby Gem Lettuce & Gherkins

(Su)

Apple, Mint & Fennel Slaw

(Mu)

Heritage Tomatoes, Mozzarella, Basil & Balsamic Glaze

(M, Su)

VEGETABLES

Baked Potato, Chive Crème Fraiche

(M)

Poached & Grilled Corn on the Cob, Soft Herb Butter

(M)

Roasted Butternut Squash, Honey, Chilli & Coriander Drizzle

DESSERTS

Mango & Passion Fruit Eton Mess

(E, M)

Baked Banana, Toasted Pecans & Warm Dulche de Leche

(M, N)

Strawberries & Whipped Mascarpone Cream

(M)

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.

CANAPÉ MENU

3 CANAPÉS £9.90 PER PERSON OR 5 CANAPÉS £15.50 PER PERSON

COLD CANAPÉS

Wild Mushroom & Chive Bouchée

(M, E, G)

Hot Smoked Salmon & Salmon Caviar Blini

(F, E, M, G)

Smoked Duck Mousse & Pickled Red Cabbage Tartlet

(E, Su, G)

Crab en crouete with Brown Crab Mayonnaise

(C, E, Mu, G)

Seared Peppered Beef & Horseradish Cream

(E, M, Mu, Su)

Smoked Scrambled Tofu, Crispy Won-Ton

(PB, So, G)

Mint Infused Watermelon & Pickled Chilli

(PB, Su)

WARM CANAPÉS

Butternut Squash & Tarragon Arancini, Truffle Mayonnaise

(PB, G, So, Mu)

Memphis Pulled Pork Stuffed Savoury Choux Bun

(Mu, Su, E, G)

Smoked Chicken & Peach Filo Cup

(G)

Aubergine, Red Pepper & Courgette Roll

(PB)

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.

BARBECUE DINNER MENU

£55.00 PER PERSON

BURGER OPTIONS

Choose 1

Prime Beef Burger | Beyond Meat Burger (PB) | Minted Lamb | Asian Chicken Thigh (So,Se)
(Served with brioche burger bun (G, M) or vegan bun (G))

SAUSAGE OPTIONS

Choose 1

Pork Cumberland (G, Su) | Lamb Merguez (G, Mu) |
 Spiced Beef (G, Su) | Spanish Chorizo (M)
(All served in a warm hot dog roll) (G, E, M)

MEAT OPTIONS

Choose 1

Memphis Barbecue Pulled Pork Shoulder (Mu, Su) | Mojo Marinated Chicken Skewer (Su) |
 Lamb Kofta | Beef Rump Steak | 30-day dry aged Rib Eye on the Bone (£7.00 supplement)

FISH OPTIONS

Choose 1

Salmon and Prawn Skewer (F,C) | Octopus and Bell Pepper Skewer (Mo) |
 Scallop and Chorizo Skewer (C,M) | Lemongrass Monkfish (F)

VEGETABLE OPTIONS

Choose 1

Baked Potato, Chive Crème Fraiche (M) | Corn on the Cob, Soft Herb Butter (M) |
 Butternut Squash, Honey, Chilli and Coriander Drizzle

SALADS

All served with a selection of dressings

Sliced Beef Tomato, Sliced Red Onion,
 Baby Gem Lettuce and Gherkins (Su)

Apple, Fennel, Mint Slaw (Mu)

Heritage Tomatoes, Mozzarella, Basil (M)

Mint Buttered New Potatoes (M)

Mixed Baby Leaf Salad

Selection of Bread Rolls (G)

DESSERTS

Choose 2

Mango and Passion Fruit Eton Mess (E,M) |

Baked Banana, Toasted Pecans, Maple Syrup (N) |

Strawberries and Whipped Mascarpone Cream (M) |

Rich Chocolate and Raspberry Tart (G, E, M) |

Selection of the Finest Cheeses from Sussex and Kent
 (M,Su,G,Ce) (£7.00 supplement 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.

PRIVATE DINNER MENU

£55.00 PER PERSON

STARTERS

Chicken, Apricot & Shallot Terrine
Fig & Apple Chutney, Rye Bread (Su, G)

Asian Style Duck
Minted Pea Puree, Frisée Lettuce, Orange Gel (So, Se, M, G)

Smoked Ham Hock
Apple & Tarragon Ballotine, Crisp Pancetta, Hazelnuts (Ce, N)

Beetroot & Gin Cured Salmon Gravlax
Apple & Fennel Slaw, Seeded Bark, Horseradish Ricotta
(F, G, M)

Atlantic Prawns
Crayfish Salad, Rocket, Tomato, Brandy & Tarragon Sauce
(C, Mu)

Pistachio Crumbed Goats Cheese Beetroot Tartar
Avocado Mouse (M, N)

Roasted Bell Pepper & Fennel Soup
Chive Crème Fraiche (M)

Heirloom Tomato, Baby Basil, Pickled Baby Beetroot,
Asparagus, Lemon Dressing (PB, Su)

Grilled Romaine Salad
Charred Lemon & Saffron Vinaigrette (PB, Mu, Su)

Baked Butternut Soup
Crispy Sage, Apple Croutons (G, PB)

MAINS

Poached & Roasted Sirloin of Beef
Roast Cocotte Potatoes Cauliflower Puree, Baby Vegetables, Red Wine Jus (M, Su, Ce)

Roasted Corn-fed Chicken Supreme
On a Bed of Wild Mushrooms & Spinach, Dauphinoise Potatoes,
Leek & Chardonnay Cream (M, Ce, Su)

Braised Lamb Shoulder
Stuffed with Apricot, Rosemary & Fennel, Minted Pea Pearl Barley Risotto,
Baby Carrots (G, M)

Roasted Stone Bass
Confit Beef Tomato Sauce Vierge, Grilled Asparagus, Ratte Potatoes (F, M)

Baked Salmon
Fennel, Cucumber, Watercress, Dill Salad, New Potatoes,
Tender Stem Broccoli, Lemon & Saffron Oil (F, M)

Goats Cheese Croquette
Sautéed Spinach, Pickled Beetroot, Honey & Truffle Dressing (M, Mu, G)

Courgette, Basil & Garden Pea Risotto
Kalamata Olives, Cherry Tomato Compote (M)

Roasted Sweet Potato, Lentil & Kale Wellington
Pumpkin Puree, Thyme & Garlic Fondant Potato (PB, G)

Quinoa & Cranberry Stuffed Butternut Squash
Vitelotte Potatoes, Squash Puree (PB)

Pan Fried Tofu Steak
Grilled Asparagus, Baby Broccoli, Coriander & Chickpea Sauce (PB, So)

DESSERT

Pecan Sticky Toffee Pudding
Rum & Raisin Ice Cream (G, E, M, N)

Chocolate Brownie
Salted Caramel, Vanilla Ice Cream (G, E, M)

Strawberry & Yuzu Tart
Clotted Cream (G, E, M)

Baileys Crème Brûlée
Chocolate Chip Biscotti (G, E, M)

Dark Chocolate Delice
Cherry Sorbet, Hazelnut Tuille (E, M, N)

Orange Blossom Panna Cotta
Kumquat & Ginger Sponge (G, M, E)

Lemon & White Chocolate Cheesecake
Frosted Almonds & Cardamom (G, M, N)

Raspberry & Lemon Posset
Toasted Almonds (PB, N)

Sticky Ginger Cake
Pineapple, Coconut Sorbet (PB, N)

Chocolate Brownie
Orange Sorbet, Hazelnuts (PB, G, N)

Tea, Coffee and Petit Fours available at £4.75 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.

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.