

## 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 Ragu (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 person)

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)

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 LUNCH MENU

### FROM THE GRILL

Prime Beef Burger, Brioche Bun  
(G, M, E)

Cumberland Sausage, Soft Hot Dog Roll  
(G, Su, Mu)

Harrisa 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  
(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)

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## CANAPÉ MENU

### 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)

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PRIVATE DINNER MENU

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 Gravlox  
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 Mousse (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 up to 3 choices from each course. Alternative dishes can be provided for dietary requirements. 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.

## BARBECUE DINNER MENU

### 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 BBQ 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 supp)

### 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 supp)

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## 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,  
Sauteed 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*