

LUNCH MENU SELECTOR

INCLUDED IN PACKAGE

Please select 3 main courses, 4 salads and 2 desserts including plant-based options for your guests to enjoy.

MAINS

Sussex Best Bitter Braised Beef, Onions,
Mushroom, Bacon Lardons (Ce,Su,M,G)

Chicken Tikka Masala Curry, Basmati Rice (Ce,Su,M,G)

Thai Chicken Curry, Coconut Rice (Ce,Su,M)

Beef Lasagne Al Forno, Garlic Bread (Ce,Su,M,G,E)

Cajun Spiced Fish Goujons,
Mango & Lime Mayonnaise (F,G,E)

Panko Crumbed Mini Fish Cakes,
Cucumber & Chilli Mayonnaise (M,Su,F,G,E)

Vegetable Korma, Basmati Rice (Ce,Su,G,V,PB)

Leek & Spinach Pie,
Chive & Spring Onion New Potatoes (M,Su,V,G)

Vegetable Lasagne Al Forno, Garlic Bread (Ce,M,G,E,V)

Vegetable Thai Curry, Coconut Rice (V,PB)

SALADS

Caesar Salad (G,M,F,Su,E,V)

Cucumber, Melon & Feta Salad (M,Su,V,PB)

Mixed Baby Leaf Salad (V,PB)

Roast Vegetable & Almond Salad (N,Su,V,PB)

Panzanella Salad (G,M,Su,V)

Niçoise Salad (Mu,Su,E,V)

Coleslaw (E,V)

Beetroot, Carrot & Sultana Salad (Su,V,PB)

Cauliflower & Roast Sweet Potato (Su,V,PB)

Greek Salad (Su,V,PB)

DESSERTS

Fresh Fruit Salad, Passion Fruit Syrup (V,PB)

Butterscotch Profiteroles (M,G,E,V)

Mixed Berry Eton Mess (M,E,V)

Banana Salted Caramel Coupe (M,G,E,V)

Raspberry Cranachan, Oatmeal Biscuit (M,G,E)

White Chocolate, Raspberry & Lime Trifle (M,G,E)

Chantilly Cream Filled Choux Bun (M,E,G)

Strawberry Tart (M,E,G)

Fudge Rocky Road (M,E,G,So)

Chocolate Mousse, Sour Cherry Compote
Shortbread Biscuit (M,G,E,So)

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Serving of Tea & Coffee

DINNER MENU

£55.00 PER PERSON

Please select one starter, one main course and one dessert for your guests to enjoy. Dietary requirements will be catered for accordingly.

STARTERS

- Ham Hock & Confit Chicken Terrine (Ce,M,Mu,Su)
Piccalilli, Parsley Purée
- Thinly Sliced Parma Ham (Su,M)
Ricotta, Balsamic Figs & Roquette Salad
- Chicken Liver Parfait (G,So,M,Su)
Fig Chutney & Baby Salad
- Chicken & Pistachio Terrine (E,M,N)
Coronation Mayonnaise
- Panko Breaded Local Caught Hake (F,G,E,Su)
Cucumber & Lemon Mayonnaise
- Classic Prawn & Crayfish Cocktail (C,Sh,E,Su)
Marie Rose Sauce, Crisp Iceberg Lettuce
- Smoked Salmon & Cream Cheese Roulade
(F,M,Su,Mu)
Wasabi Mayonnaise, Watercress
- Roast Mediterranean Vegetable Tartlet (Su,M,V,PB)
Tofu & Olive Tapenade
- Roast Tomato Soup, Herb Oil (Ce,V,PB)
- Sweet Pepper & Basil Compression (Su,V,PB)
Herb Oil, Micro Salad

MAINS

- Free Range Chicken Breast (G,Su,M,Ce)
Sage & Onion Crust, Fondant Potato, Seasonal
Vegetables & Smoked Bacon Jus
- Roast Rump of English Lamb (Ce,M,Su)
Rösti Potato, Seasonal Vegetables, Harissa Spiced Jus
- Roast Sirloin of Beef (Ce,Su,M)
Fondant Potatoes, Seasonal Vegetable & Truffle Infused Jus
- Orange & Tarragon Glazed Duck Breast (Ce,Su,M)
Vegetable & Potato Pie, Port Jus
- Apricot & Sage Rolled Belly of English Pork (Ce,Su,M)
Savoy Cabbage & Leek Creamed Potato, Seasonal Vegetables, Cider Jus
- Corn Fed Chicken Supreme (Ce,Su,M)
Paprika Fondant Potato, Chargrilled Mediterranean Vegetables,
Sun-Blushed Tomato & Chorizo Oil Dressing
- Pan Fried Fillet Of Seabass (F,M,Su)
Crushed New Potatoes, Seasonal Vegetables, Champagne Cream Sauce
- Chickpea, Leek & Cauliflower Wellington (G,Su,V,PB)
Salt Baked Vegetables, Lentil & Coriander Sauce
- Beetroot, Tofu & Spinach Risotto (Su,V,PB)
Roquette, Seasonal Vegetables
- Ricotta & Spinach Cannelloni (G,M,Su,N,V)
Rosemary Marinated Roast Vegetables, Pepper & Roquette Pesto

DESSERT

- Lemon Meringue Pie (G,M,E,So,N)
- Dark Chocolate Marquise,
Praline Cream (G,M,E,So,N)
- Amaretto Cream Profiteroles,
Hazelnut Dacquoise (G,M,E,N)
- White Chocolate & Strawberry Cheesecake
(G,M,E,So)
- French Glazed Lemon & Lime Tartlet,
Mango Compote (G,M,E)
- Sticky Toffee Pudding,
Toffee Sauce (G,M,E)
- Warm Pineapple Tart Tatin,
Coconut Ice Cream (Su,G,M,E)
- Selection of Plant Based Ice Creams (So,V,PB)
- Chocolate Torte with Kirsch Cherries (G,So,V,PB)
- Fresh Fruit Platter,
Raspberry Sorbet (V,PB)
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- Choice of Tea or Coffee
and Petit Fours

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.

SEASIDE SUMMER RETREAT MENU

Please select either the BBQ Menu, Hog Roast Menu, Burrito Menu or Taco Menu for your guests to enjoy.
Dietary requirements will be catered for accordingly.

BBQ MENU

Chuck Steak & Brisket Beef Burger (G)
Caramelised Balsamic Sweet Onions

Pork & Leek Sausages (G,Su,Mu)
Glazed with Honey & Mustard

Cajun Spiced Chicken Thighs (Su)

Pesto Marinated Halloumi & Vegetable
Brochettes (N,M,V)

HOG ROAST MENU

(Minimum of 80 Guests)

Hunts Sussex Cider Glazed Free Range
Hog Roast (Su)

Pulled BBQ Jack Fruit in BBQ Sauce (So,Su,V,PB)

Crunchy baguette (G)

Homemade Brambly Apple Sauce (V,PB)

BURRITO MENU

Minced Chuck Steak Burrito (M,G,Su)
Sour Cream & Avocado

Cajun spiced Chicken Burrito (G,Su,M)

Vegetable & Refried Bean Burrito (G,V,PB)

TACO MENU

Soft Beef Tacos (G,M,Su)
Red Pepper, Sour Cream, Avocado, Pickled Cabbage

Soft Tiger Prawn Tacos (Sh,G,E,Mu)
Chipotle & Lime Mayonnaise

Soft Vegan Chilli Tacos (PB,V)
Avocado, Lime Mayonnaise

SIDES

Crispy Seasoned Potato Wedges (G,V,PB)

Mini Rock Salt Roast New Potatoes
Glazed with Maple & Onion (V,PB)

Corn On Cob (M,V)

Caesar Salad (V,F,Mu,E,G)

Greek Salad (M,V)

Mixed Garden Salad (V,PB)

Rainbow Coleslaw (V,E,Mu)

Honey & Mustard Pasta Salad (G,Mu,E,V)

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BBQ MENU

£40.00 PER PERSON

Wagyu Beef Hamburger
(Su,G)

Cumberland Sausage Ring,
Glazed with Honey & Mustard
(Su,G)

Cajun Spiced Chicken Breast Pieces

Chili & Smoked Paprika
Marinated Halloumi
(M)

Teriyaki Salmon Parcels
(F,So,G)

Rainbow Coleslaw Salad
(M,E,G,Su)

Caesar Salad
(G,E,F,M)

Roast Vegetable & Sweet Potato Salad,
Pumpkin Seeds
(Su)

Mixed Baby Leaf Salad

Corn on the Cob (M)

Soft Burger Buns (G)

Salt Baked New Potatoes (M)

Fresh Fruit Salad
Passion Fruit Syrup
(V,PB)

Vanilla Cheesecake
Blueberry Compote
(M,G,E)

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