

BUFFET MENU MONDAY

Charred Chicken Thighs, Chorizo, New Potatoes (Su, M)

Stuffed Sweet Pepper, Butternut, Spinach and Pine Nuts (N, Su, V, PB)

Salmon en Croûte, Pesto Mayonnaise (G, E, F, N)

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Mixed Garden Salad

Feta, Melon and Cucumber (M, Su)

Rainbow Coleslaw with Honey and Wholegrain Mustard Dressing (Mu, Su)

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Chocolate Dipped Profiteroles filled with Mocha Cream (G, M, E, So)

Fresh Fruit Platter

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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.

BUFFET MENU TUESDAY

Braised Featherblade Steak with Cheddar Cheese and Spring Onion Mash Potato (M, Su)

Root Vegetable Style Shepards Pie, Topped with Rosemary Mash (Su, V, PB)

Catch of the Day, New Potatoes, Smoked Paprika and Lemon Dressing (F, M, Su)

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Mixed Garden Salad

Chickpea and Roast Sweet Potato

Orzo Pasta and Pesto Salad (G, N, V, PB)

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Raspberry Roulade (G, M, E, So, N)

Fresh Fruit Platter

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BUFFET MENU WEDNESDAY

Red Thai Chicken Curry, Jasmine Rice (Su, Mu)

Green Thai Vegetable and Tofu Curry, Jasmine Rice (V, PB, So, Su)

Cajun Spiced Fish Goujons, Lime and Coriander Mayonnaise (G, M, E, F)

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Mixed Garden Salad

Rainbow Slaw with Chilli and Coriander (Su)

Teriyaki Marinated Vegetable Salad (So, G, Ce, V, PB)

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Chocolate and Salted Caramel Torte (G, So, M, E, N)

Fresh Fruit Platter

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BUFFET MENU THURSDAY

Pork Stir Fry, Oyster Sauce, Pak Choi, Egg Noodles (M, E, G)

Plant Based Meatballs, Rich Tomato Sauce, Gnocchi (G, V, PB, Su)

Oven Baked Fillet of Seabass, Lemon and Dill, Tomato Gnocchi (F, Su, G)

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Mixed Garden Salad

New Potato Salad with Spring Onion (E, V)

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

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Mango and Passion Fruit Mousse Torte (G, M, E, So, Su)

Fresh Fruit Platter

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BUFFET MENU FRIDAY

Cajun Spiced Chicken Fajitas (G, Su)

Ricotta and Spinach Baked Cannelloni, Rich Tomato and Basil Sauce (G, M, E, V, Su)

South Coast Fish Pie, Topped with Spring Onion and Cheese Mash Potato (F, M, Su)

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Mixed Garden Salad

Provençale Salad, Rocket (Su)

Green Couscous Salad (G, Su)

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Chocolate and Rum Pistachio Delice (G, M, E, N, So, Su)

Fresh Fruit Platter

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CONFERENCE AND MEETING BREAKS

MORNING BREAK

Monday – Pain Au Chocolate (G, M, E, So)

Tuesday – Mini Blueberry Muffins (G, E)

Wednesday – Pain Au Raisin (G, M, E, So)

Thursday – Fruit Yogurt Topped with Berries and Granola (M, N, Su, P)

Friday – Mini Chocolate Muffin (G, E, So)

All served with Tea and Coffee

AFTERNOON BREAK

Monday – Fruit and Nut Flapjack (G, N, P, Su)

Tuesday – Oatmeal and Raisin Cookie (G, M, E)

Wednesday – Mini Hazelnut Doughnut (G, M, E, So, N)

Thursday – Mini Vanilla and Chocolate Ice Cream Tubs (So, M)

Friday – Fresh Fruit Skewers with Chocolate Dip (So, M)

All served with Tea and Coffee

CLASSIC MENU

STARTERS

Goat Cheese & Beetroot Quiche, Baby Salad,
Tomato & Herb Dressing (M, N, V, Su, G)

Ham Hock with Mustard and Parsley Terrine, Heritage
Piccalilli, Toasted Brioche (G, M, E, Su, So, Mu, Ce)

Spiced Lentil and Vegetable Soup, Herb Oil (V, PB)

Thinly Sliced Parma Ham, Rocket Salad, Balsamic Figs,
Honeydew Melon (Su)

Classic Prawn Cocktail, Marie Rose, Iceberg Lettuce
(Sh, E, Su, C)

Oak Smoked Salmon, Capers, Crème Fraiche,
Mixed Baby Salad (F, M, Su)

MAIN COURSES

Lemon Thyme and Paprika Marinated Chicken
Breast, Tomato & Chorizo Sauce (Su)

Baked Fillet of Sea Bream, Red Pepper Pesto Dressing
(F, N, M)

Apricot and Sage Slow Cooked Belly of Pork,
Cider Jus (Su)

Grilled Fillet of Sea Trout, Coconut and Curry Cream
Sauce (F, M, Su)

Honey and Orange Glazed Confit Duck Leg, Tarragon
& Red Wine Jus (Su, M)

Moroccan Spiced Slow Cooked Shoulder of Lamb,
Minted Jus (Su, Ce, M)

*All meat dishes are served with Dauphinoise Potatoes
and Seasonal Vegetables (M)*

*All fish dishes are served with Potato & Herb Cake
and Seasonal Vegetables (M)*

DESSERTS

Classic Tiramisu, Fresh Berries (G, So, M, N)

White Chocolate and Raspberry Cheesecake, Vanilla
Cream, Seasonal Berries (M, G)

Mango and Passion Fruit Torte, Passion Fruit Coulis
(G, E, M)

Pear and Almond Frangipane Tart, Chantilly Cream,
Fresh Berries (N, G, E, M)

Earl Grey Opera Gateaux, Candied Orange Cream
(G, So, E, M, N)

Apple and Raspberry Crumble, Dairy-Free Cream,
Raspberries (G, So, N, PB)

Chocolate and Orange Torte, Dairy-Free Cream
(So, G, PB)

Tea, Coffee and Petit Fours

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.

PLATINUM MENU

STARTERS

Ham Hock with Mustard and Parsley
Terrine, Heritage Piccalilli, Toasted Brioche
(G, M, E, Su, So, Mu, Ce)

Cured Salmon and Lemon Parfait, Pickled Cucumber,
Lemon and Thyme Bread (G, M, Su, G)

Chicken and Mango Tian, Coronation Chicken
Mayonnaise, Baby Salad (E, Su)

Sussex Smokie in a Rich Sussex Charmer Cheese Sauce
(G, M, E, F)

Seared Scallops, Cauliflower Puree, Crispy Pancetta,
Sauternes-Soaked Golden Raisins
(C, Sh, M, Su)

£10.00 supplement per person

Thinly Sliced Smoked Gressingham Duck Breast,
Celeriac Remoulade, Fig and Orange Chutney
(Su, Ce, Mu)

£10.00 supplement per person

MAIN COURSES

Roast Sirloin of English Beef, Red Wine Jus
(Su, Ce, M)

Roast Rump of Salt Marsh Lamb, Mint and
Redcurrant Jus (Su, M, Ce)

Pancetta Wrapped Guinea Fowl Breast, Creamed
Madeira Jus (Su, M, Ce)

Baked Loch Duart Salmon Fillet, Classic Hollandaise
Sauce (Su, F, M, E)

Classic Beef Wellington, Creamed Madeira Jus
(G, M, E, Su, Ce) *£15.00 supplement per person*

Baked Halibut with Herb Crust, Sweet Coconut and
Thai Spiced Sauce (F, G, M, Su)
£10.00 supplement per person

*All meat dishes are served with Dauphinoise Potatoes
and Seasonal Vegetables (M)*

*All fish dishes are served with Potato & Herb Cake
and Seasonal Vegetables (M)*

DESSERTS

Classic Tiramisu, Fresh Berries (G, So, M, N)

White Chocolate and Raspberry Cheesecake, Vanilla
Cream, Seasonal Berries (M, G)

Mango and Passion Fruit Torte, Passion Fruit Coulis
(G, E, M)

Pear and Almond Frangipane Tart, Chantilly Cream,
Fresh Berries (N, G, E, M)

Earl Grey Opera Gateaux, Candied Orange Cream
(G, So, E, M, N)

Apple and Raspberry Crumble, Dairy-Free Cream,
Raspberries (G, So, N, PB)

Chocolate and Orange Torte, Dairy-Free Cream
(So, G, PB)

Tea, Coffee and Petit Fours

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PLANT BASED MENU

STARTERS

Roast Mediterranean Vegetable Tart, Olives, Tofu,
Pesto Dressing (V, G, Su, PB, N)

Bocconcini and Artichoke Salad, Pesto Dressing, Rocket
(M, N, V, Su, PB)

Garden Salad with Roast Sweet Potato, Olives, Herbs,
Lovage Pesto (PB, V, Su)

Roast Plum Tomato and Sweet Potato Soup, Herb Oil
(V, PB)

MAIN COURSES

Wild Mushroom Risotto, Tempura Vegetables,
Rocket (V, M, Su, PB)

Cannelloni Verdi, Baked in Tomato Sauce, Pesto
Marinated Vegetables (G, M, E, N, V, PB)

Spinach and Provençale Vegetable Baked Gnocchi,
Parmesan Sauce (G, V, PB, Su)

Butternut Squash, Mixed Bean Puff Pastry
Wellington, Marmite Shallot Jus (G, V, PB, Su)

DESSERTS

Apple & Raspberry Crumble, Vegan Cream,
Raspberries (G, So, N, PB)

Chocolate Orange Torte, Vegan Cream (So, G, PB)

Tea, Coffee and Petit Fours

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CHILDREN'S MENU

STARTERS

Freshly Cut Melon
(V, PB)

Fresh Tomato Soup
(V, PB)

Garlic Bread with Cheese
(G, M, V)

Hummus with Carrot and Cucumber Sticks
(Se)

MAIN COURSES

Smashed Cheese Burger, Brioche Bun,
Tomato Ketchup
(Su, M, G, So)

Margherita Pizza
(So, G, M, E, V)

Sausage, Mash and Gravy
(Su, G)

Chicken or Fish Goujons
(G, E, F)

*All main courses are served with a choice of
Chips, Peas, Carrots, Broccoli or Baked Beans*

DESSERTS

Chocolate Sundae
(M, So, E, V)

Fruit Jelly and Popping Candy
(So, V)

Selection of Ice Creams
(So, M, E, G, V)

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MENU ENHANCEMENTS

CANAPES

Chef's Selection of Three Assorted Canapes
£7.00 per person

SORBET COURSE

Pina Colada (Su)

Passion Fruit

Lemon

£5.75 per person

CHEESE COURSE

Selection of British and Continental Cheese,
with Fig Bread, Celery, Grapes, Fruit Chutney
(M, Su, N, G, Ce, So, Se)

£11.00 per person
£79.00 per slate (serves 12 persons)

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