

## 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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## 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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## 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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## BARBECUE MENU

£36.00 Per Person – Choose one from three options, plus one dessert and all salads.

£46.00 Per Person – Choose one from each option, plus two desserts and all salads.

### BURGER OPTIONS

Wagyu beef burger (Su, G) | Lamb and mint burger (Su, G) | Vegan Burger (So, G, V, PB)

### SAUSAGE OPTIONS

Cumberland sausage ring, glazed with honey & mustard (Su, G, Mu) | Chorizo (Su, Ce, G)  
| Mediterranean style (V, PB, So)

### MEAT OPTIONS

Cajun spiced chicken breast pieces | Rosemary and garlic pork chops | Lamb kofta kebabs (G)

### FISH OPTIONS

Teriyaki salmon parcels (F, So, G, Ce) | Cajun marinated tuna steaks (F) | Lemon and herb  
marinated seabream (F)

### VEGETABLE OPTIONS

Corn on the cob (V, PB) | Salt baked new potatoes (V, PB) | Paprika marinated halloumi (M, V)

### SALADS

*All served with a selection of dressings.*

Rainbow coleslaw (E, Su, V)

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

Grilled & marinated vegetables & sweet potato salad,  
pumpkin seeds (Su, V)

Curried lentil & chickpea salad (G, V, PB)  
(M, G, E, Su)

### DESSERTS

Fresh fruit salad, passion fruit syrup (V, PB)

Vanilla cheesecake, blueberry compote (M, G, E, Su)

Rich chocolate brownie, fresh cream (M, E, So, G)

Kindly return your pre-order to your event coordinator at least two weeks before 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.

## EVENING FOOD MENUS

### FINGER BUFFET

Please choose three items, plus one dessert.

Selection of finger sandwiches and wraps (G, Su, M, E, So, V, Pb, Sh)

Cajun spiced potato wedges (V, Pb)

Soy & garlic marinated chicken skewers, sesame seeds (G, CE, So, Se, Su)

Vegetable crudites, houmous, thousand island dip, garlic mayonnaise (E, Se, Su)

Vegetable mini samosas, mango chutney (G, Se, Ce, Mu, V, Pb, So)

Brie & cranberry tart topped with crispy onion (G, M, E, V)

Savoury scone with smoked bacon, red Leicester & cream cheese (G, M, E, Su)

### DESSERTS

Mini fruit tarts (G, M, V)

Mini doughnuts with chocolate dip (G, E, So, M, V)

Mini banoffee tarts (G, M, V)

**£25 Per Person**

### GRAZING TABLES

Please choose a Grazing Table, plus one dessert.

#### CHEESE

Selection of British cheeses with grapes, chutney, quince jelly and crackers (G, M)

#### CHARCUTERIE & PATES

Selection of cured meats & pates with baked breads, pickles and hummus (G, Se, E)

#### MIXTURE OF THE ABOVE

### DESSERTS

Mini fruit tarts (G, M, V)

Mini doughnuts with chocolate dip (G, E, So, M, V)

Mini banoffee tarts (G, M, V)

**£32 Per Person**

Working with one of our trusted partners, a range of bespoke offerings are available.

Please ask for details.

Street Food | Fish & Chips | Mexican | Hog Roasts | Burgers & Artisan Pizzas |  
Alternative Themed Options

Catering is required for all evening guests. 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.