

## CLASSIC MENU

## STARTERS

Ham Hock, Carrot and Mustard Terrine, Plum and Apple  
Chutney, Watercress, Rye Bread (Mu, G, Su)

Chicken Ceasar Salad, Garlic, Parmesan, Anchovies  
(E, F, Mu, M, G)

Chicken Liver and Brandy Parfait, Fig Relish,  
Toasted Rye, Beetroot (G, E, M)

Salmon Gravavlax, Crème Fraiche, Capers,  
Watercress, Lemon, Blinis (F, G, M, E)

Roasted Tomato and Basil Soup, Pesto  
(may contain N, Ce)

Char-Grilled Vegetable Salad, Roquette, Sundried Tomato,  
Goat's Cheese Dressing (M) (may contain Su)

## MAIN COURSES

*All main courses served with seasonal vegetables  
and potato garnish*

Confit Duck Leg, Roasted Plum and Red Wine Jus  
(M) (may contain Su)

Marmalade Pressed Pork Belly, Red Wine Jus  
(M) (may contain Su)

Roasted Guinea Fowl Supreme, Smoked Pancetta,  
Red Wine Jus (M) (may contain Su)

Roasted Fillet of Hake, Red Pesto, Herb Butter Sauce  
(F, M) (may contain N, Su)

Baked Seatrout, Baby Spinach, Herb Butter Sauce  
(F, M) (may contain Su)

Baked Seabream, Shellfish Bisque (F, Sh, Mu, Mo, M)

Fillet of Beef Wellington, Mushroom Farce, Butter Puff  
Pastry, Red Wine Jus (G, E, M) (may contain Su)  
£12.00 supplement per person

Pave of Halibut, Shallot Butter Sauce, Caviar  
(F, M) (may contain Su)  
£8.00 supplement per person

Roasted Lamb Rump, Caramelised Shallots,  
Wild Mushroom Jus (M) (may contain Su)  
£9.50 supplement per person

## DESSERTS

Mixed Berry Torte, Blackberry Puree,  
Lemon Chantilly, Poppy Seed Tuile (G, M, E)

Chocolate Mousse Delice, Cherry Chantilly, Chocolate Soil  
(G, E, M)

Lemon Curd Tart, Whipped Mascarpone,  
Crushed Nougatine, Raspberry Puree  
(G, E, M) (may contain N)

Clotted Cream Crème Brûlée, Chocolate Chip Cookie,  
Caramel Ice Cream (G, E, M)

Passion Fruit Posset, Ginger Shortbread,  
Raspberry Compote (G, M, E)

Apple Tart, Poached Pear, Elderflower Sorbet  
(G, M, E)

Selection of Fine British Cheeses, Grapes, Celery, Chutney,  
Crackers (G, M, Su, Ce)  
£13.00 supplement per person

*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.

## PLANT BASED CLASSIC MENU

### STARTERS

Vegan Feta and Provencal Salad, Chargrilled Vegetables, Roquette, Hummus (PB, Se)

Tomato & Olive Terrine, Basil Oil, Red Pepper Parfait, Baby Herbs (PB)

Baked Tofu, Roasted Cauliflower, Chimichurri, Smashed Avocado (PB)

### MAIN COURSES

*All main courses served with seasonal vegetables and potato garnish*

Baked Beef Tomato, Green Tea and Apricot Couscous, Baby Spinach, Hummus Sauce (PB, Se, G)

Masala Spiced Cauliflower, Chilli and Cauliflower Puree, Garlic Broccoli (PB)

Tomato & Basil Risotto, Plant Based Parmesan, Crispy Onion (G)

### DESSERTS

Salted Caramel and Chocolate Tart, Whipped Coffee Chantilly (PB, G)

Vanilla Cheesecake, Raspberry Compote, Raspberry Sorbet (PB, G)

Lemon Tart, Blackberry Puree, Oat Milk Ice Cream (PB, G)

Selection of Plant-Based Cheeses, Fruit Chutney, Grapes, Crackers & Celery (PB, G, Ce)  
*£13.00 supplement per person*

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## PLATINUM MENU

## STARTERS

Chicken Pressing, Truffle Puree, Artichokes, Herb Oil  
(E, Mu, G) (may contain Su)

Smoked Duck, Apple Dressing, Endive,  
Pickled Mushrooms (Mu) (may contain Su)

Venison and Beef Shin Terrine, Gherkin,  
Poached Pear, Mustard Puree (Mu, G, E) (may contain Su)

Cold Smoked Salmon Pave, Aioli,  
Pickled Shallots, Radish (F, E, Mu) (may contain Su)

Crayfish Cocktail, Avocado, Chilli Jam, Roquette, Sundried  
Tomato, Pumpkin Seeds  
(Sh, E, Mu) (may contain Su)

## MAIN COURSES

*All main courses served with seasonal  
vegetables and potato garnish*

Rolled 38-Day Aged Sirloin of Beef,  
Wild Mushrooms and Red Wine Jus  
(M) (may contain Su)

Fennel Seed, Rosemary and Garlic Confit Lamb  
Shoulder, Red Wine Jus (M) (may contain Su)

Corn-Fed Chicken Supreme, Black Truffle,  
Red Wine Jus (M) (may contain Su)

Roasted Seabass, Confit Garlic and Dill Sauce (F, M)

Baked Salmon Fillet, Herb Panko Crumb,  
Herb Butter Sauce (F, M, G) (may contain Su)

Cod & Pancetta, Fennel and Herb Butter Sauce  
(F, M) (may contain Su)

Fillet of Beef Wellington Mushroom Farce,  
Butter Puff Pastry and Red Wine Jus (G, M, E)  
£12.00 supplement per person

Pave of Halibut, Shallot Butter Sauce, Caviar (F, M)  
£8.00 supplement per person

Roasted Lamb Rump, Caramelised Shallots,  
Wild Mushroom Jus  
£9.50 supplement per person

## DESSERTS

Mixed Berry Torte, Blackberry Puree,  
Lemon Chantilly, Poppy Seed Tuile (G, M, E)

Chocolate Mousse Delice, Cherry Chantilly, Chocolate Soil  
(G, E, M)

Lemon Curd Tart, Whipped Mascarpone,  
Crushed Nougatine, Raspberry Puree  
(G, E, M) (may contain N)

Clotted Cream Crème Brûlée, Chocolate Chip Cookie,  
Caramel Ice Cream (G, E, M)

Passion Fruit Posset, Ginger Shortbread,  
Raspberry Compote (G, M, E)

Apple Tart, Poached Pear, Elderflower Sorbet  
(G, M, E)

Selection of Fine British Cheeses,  
Grapes, Celery, Chutney, Crackers (G, M, N, Ce)  
£13.00 supplement per person

*Tea, Coffee and Petit Fours*

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## PLANT BASED PLATINUM MENU

### STARTERS

Pickled Beetroot, Artichokes, Courgettes,  
Feta, Sourdough (PB, G, M)

Courgette and Rosemary Soup, Roasted Garlic Oil (PB)

Baked Tofu, Roasted Cauliflower, Chimichurri,  
Smashed Avocado (PB)

### MAIN COURSES

*ALL MAIN COURSES SERVED WITH SEASONAL  
VEGETABLES AND POTATO GARNISH*

Roasted Aubergine, Vegan Feta, Hummus,  
Fennel Confit, Beetroot (PB, Se)

Wild Mushroom "Vol au Vent", Courgette Dressing,  
Baby Spinach, Garlic Sauce (PB, G)

Baked Feta, Fig & Prune Chutney, Courgette Slaw,  
Tomato & Coriander Salsa (G)

### DESSERTS

Salted Caramel & Chocolate Tart, Whipped Coffee  
Chantilly (PB, G)

Vanilla Cheesecake, Raspberry Compote,  
Raspberry Sorbet (PB, G)

Lemon Tart, Blackberry Puree, Oat Milk Ice Cream  
(PB, G)

Selection of Plant-Based Cheeses, Fruit Chutney,  
Grapes, Crackers & Celery (PB, G, Ce)

*£13.00 supplement per person*

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## MENU ENHANCEMENTS

### CANAPES

Ham Hock with Pickled Raisins and Herbs  
(Mu) (may contain Su)

Smoked Salmon Tart, Caviar, Chives (F, M, G, E)

Baked Cheese Compté (M, E, Mu, G)

*Allergens and Dietary Requirements  
will be catered for on request*

£9.90 per person

### SORBET COURSE

Lemon

Raspberry

Blood Orange

£7.00 per person

### CHEESE PLATTER

(for 10 people)

Selection of Fine British Cheeses,  
Grapes, Celery, Chutney and Crackers  
(G, M, Ce, Su) (may contain Su)

£130.00

Selection of Plant Based Cheeses,  
Grapes, Celery, Chutney and Crackers  
(PB, G, Ce, Su) (may contain Su)

£130.00

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## CHILDREN'S MENU

### STARTERS

Chef's Soup of the Day, Toasted Soldiers (G, Ce)

Melon Boat with Summer Berries, Fruit Coulis

Hummus with Vegetable Sticks (Se)

Honey Glazed Vegetable Tots, Gem Lettuce,  
Mayonnaise (E)

### MAIN COURSES

Pizza Puccia, Fries, Garden Peas (G, M, Mu, So)

Meatballs with Spaghetti Strings, Cheddar Cheese  
(Ce, G, E, M)

Crispy Chicken, Potato Bun, Cheddar Cheese,  
Mayonnaise, Garden Peas, Fries (G, E, M)

Macaroni Cheese, Crispy Onion,  
Long Stem Broccoli (G, M, Mu, E)

### DESSERTS

Banana Split, Cream, Strawberries, Toffee Ice Cream  
(E, M)

Nut-Free Chocolate Brownie, Vanilla Ice Cream  
(G, E, M)

Fresh Fruit Salad, Fruit Sorbet

A Selection of Ice Cream (E, M)

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## BARBECUE MENU

### BURGER OPTIONS

*Choose 1*

Prime Beef Burger | Beyond Meat Burger (PB) | Minted Lamb  
*(Served with brioche glazed baps) (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 soft hot dog roll) (G, E, M)*

### MEAT OPTIONS

*Choose 1*

Barbecue Pulled Pork Shoulder (Mu, Su) | Cajun-Spiced Chicken Legs (Su)  
 Lamb Kofta | 30-Day Dry Aged Rib Eye on the Bone - £7.00 supplement per person

### FISH OPTIONS

*Choose 1*

Sea trout and Prawn Skewers (F, C) | Seabass, Basil, Red Pepper Skewers (Mo)  
 Lemongrass Monkfish (F) | Half a Local Lobster with Garlic Butter (Sh) - £12.00 supplement per person

### VEGETABLE OPTIONS

*Choose 1*

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

### SALADS

*All served with a selection of dressings*

Sliced Beef Tomato, Sliced Red Onion, Baby Gem  
 New Potatoes, Spring Onion and Lime (M)  
 Mixed Baby Leaf Salad (G)

### DESSERTS

Mango and Passion Fruit Eton Mess (M, E)

Banoffee Pie (G, E, M)

Strawberries with Vanilla Mascarpone Cream (M)

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*

Barbecue Menu choosing 3 main options, all the salads and  
 3 dessert options - £36.00 per person

Barbecue Menu choosing 5 main options, all the salads and  
 2 dessert options - £46.00 per person

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