

CLASSIC MENU

STARTERS

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

Chicken Caesar 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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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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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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EVENING FOOD MENUS

FINGER BUFFET

Please choose three items, plus one dessert.

Mini fish goujons with chips & tartar sauce (F, G, E, Mu)

Grilled bacon potato buns

Baked sausage rolls with fig relish (G, E, Su, Mu)

Salt beef, cream cheese & chutney scones (M, E, Su, Mu)

Warm croque monsieur (Mu, G, M, E)

Potato wedges with sour cream & salsa (M)

Chicken burrito wraps (G, M)

DESSERTS

Mini chocolate & raspberry tarts (G, E, M)

Dunking doughnuts with chocolate sauce (G, E, M)

GRAZING TABLES

Please choose a Grazing Table, plus one dessert.

CHEESE

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

CHARCUTERIE & PÂTÉS

Selection of cured meats & pâtés with baked breads, pickles and hummus
(G, Se, Su, Mu,) (may contain dairy)

MIXTURE OF THE ABOVE

DESSERTS

Mini chocolate & raspberry tarts (G, E, M)

Dunking doughnuts with chocolate sauce (G, E, M)

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.

BARBECUE MENU

BURGER OPTIONS

Prime Beef Burger | Beyond Meat Burger (PB) | Minted Lamb (G)
(Served with brioche glazed baps) (G,M) or vegan bun (G)

SAUSAGE OPTIONS

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

BBQ 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

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

VEGETABLE OPTIONS

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.
may contain Mu, Su, E, M

Sliced Beef Tomato, Sliced Red Onion, Baby Gem

New Potatoes, Spring Onion and Lime (M)

Cous-cous, Feta, Mint and Roasted Red Pepper (G, M)

Mixed Baby Leaf Salad (G)

DESSERTS

Summer Berry 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

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

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