

Event Dining Menu 2019

Minimum 30 Guests

Please select the same starter, main course and dessert for all guests

To Start

Torched Golden Cross Goats Cheese, Roasted Beets, Beetroot Relish and Walnut Dressing (V)

Butternut Squash and Lentil Soup with Parmesan Croutons (V)

Confit Chicken & Duck Terrine, Mustard Greens, Pickled Red Onions, Rosemary Crostini

Tomato, Mozzarella & Basil, Beef & Heritage Tomatoes, Buffalo Mozzarella, Pesto Dressing & Micro Basil (V)

Mayfield Sussex Gin Cured Salmon, Shaved Fennel Salad, Torn Croutons, Lemon Dressing

Mushroom & Tarragon Mousse Toast, Cherry Tomato & Pesto Salad

Tomato & Basil Bruschetta, Rocket Salad, Herb Oil

Wild Mushroom & Brighton Blue Cheese Tart, Carrot Puree, Roast Beetroot Salad

Main Event

Pan Roasted Sea Bream, Confit Potatoes, French Beans, Tomato Fondue & Salsa Verde

Confit of Gressingham Duck Leg, Port & Sour Cherry Sauce, Buttered Curly Kale, Fondant Potato

Chicken & Gammon Pie, Champ Potato, Green Beans & Carrots, Onion Gravy

Ballotine of Chicken wrapped in Bacon with Grilled Corn & Leeks, Fondant Potato

Braised Blade of Sussex Beef, Classic Bourguignon Sauce of Red Wine, Baby Onions and Bacon with Crushed Potatoes with Chives, Beans

Slow Cooked Pork Belly, Roasted Apple, Chantenay Carrots, Champ Potato, Cider Spiced Gravy

Chicken Ballotine, Stuffed with Wild Mushrooms, served with Seasonal Vegetables and Crushed New Potatoes

Summer Vegetable Risotto with Asparagus, Peas, Broad Beans, Carrots, Tenderstem and Tomatoes, topped with Rocket, Parmesan & Chilli Oil (V)

Slow Cooked, Picked and Pressed Lamb Shoulder, Roasted Shallots, Redcurrants, Seasonal Vegetables & Tian of Crushed Potatoes

All Dietary requirements will be catered for including Gluten Free
Please let us know of any Dietary/Allergen information we need to be aware of



Something Sweet (or Savoury)

Lemon Tart, Raspberry and White Chocolate Eton Mess, Lemon Curd

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Banoffee Pie, Clotted Cream & Chocolate Sauce

Chocolate Truffle Mousse, Caramelized Orange, Thyme Scented Shortbread

Plum Crumble Tart, Vanilla Mascarpone Cream, Praline

Chocolate & Orange Brioche Bread & Butter Pudding with Orange Custard Sauce

Coffee Crème Brulee, Caramelized Orange, Shortbread Biscuit

Glazed Apple Tart with Vanilla Cream & Toffee Sauce

Baked Orange and Vanilla Cheesecake, Lime Scented Meringue, Mango Coulis

Local Cheeseboard, Homemade Chutney, Quince Paste & Artisan Biscuits and Breads

Our dishes detailed here are of course samples, however we do recognise that you may well have a favourite dish or recipe that you would like to see at your event.

We will be delighted to meet with you to design a bespoke alternative to suit your requirements.

The menu will include as standard

- A Basket of Artisan Breads & Rolls with Salted Butter
- Filter Coffee and Chocolate Truffles
- Table Numbers and Stands available

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