



5 PIECE FINGER BUFFET SELECTOR

Hot Items

- Hot and spicy chicken wings
- Mini sausage rolls
- Spiced potato wedges, sweet chilli (v)
- Mini vegetable spring rolls (v)
- Mini duck spring rolls
- Onion bhaji

Cold Items

- Chicken tikka skewers, mint yoghurt
- Ham hock and piccalilli mini bagel
- Selection of bar snacks and nibbles



3 COURSE PLATED MENUS

BRONZE MENU 1

Selection of freshly baked artisan bread rolls

Roast plum tomato soup
Mini garlic crostini (v)



Pan seared chicken supreme with a wild mushroom farce
Potato dauphinoise
Carrot puree and greens
Red wine jus

Pea, mint and lemon risotto
Sweet pepper coulis
Parmesan wafer
Pea shoots (v)



Madagascan vanilla panacotta
Red berry compote
All butter vanilla shortbread

Selection of tea and Fairtrade coffee



3 COURSE PLATED MENUS

BRONZE MENU 2

Selection of freshly baked artisan bread rolls
Butternut squash and sweet potato soup
Parmesan dumplings (v)



Twice cooked belly of British pork with crackling
Celeriac and apple puree
Braised red cabbage, haricot vert
Port reduction

Golden cross goats' cheese and beetroot tart tatin
Creamed cabbage, haricot vert
Seared vine tomatoes
Tarragon beurre blanc (v)



Belgium chocolate and toffee pot
Mini doughnuts
Strawberries

Selection of tea and Fairtrade coffee



3 COURSE PLATED MENUS

SILVER MENU 1

Smoked chicken terrine
Hass avocado
Sun-blush tomato, organic quinoa salad

Goats' cheese panacotta
Soused beetroot
Beetroot crisp
Sourdough croute (v)



Braised chuck tenderloin
Bourguignon garnish
Grain mustard pomme puree
Baby carrots and greens

Maris piper potato, onion and garlic rosti
Woodland mushrooms
Free range poached hen's egg
Hollandaise (v)



Traditional lemon curd tart
Fresh raspberries
Raspberry coulis
Rodda's clotted cream and dusted pistachio

Selection of tea and Fairtrade coffee





3 COURSE PLATED MENUS

SILVER MENU 2

Selection of freshly baked artisan bread rolls

Duck rilette
Toasted brioche
Golden raisin puree

Char-grilled marinated Mediterranean vegetables

Roquette and toasted pine nuts
Ciabatta croute
Balsamic dressing (v)



Pan seared cod supreme
Bubble and squeak croquettes
Wilted spinach
Fennel velouté

Pan fried potato gnocchi
Roasted root vegetables
Parmesan tuille
Pesto dressing (v)



Bitter chocolate tart
Chocolate brownie
Cherries and vanilla
Whipped cream

Selection of tea and Fairtrade coffee



3 COURSE PLATED MENUS

PLATINUM MENU 1

Selection of freshly baked artisan bread rolls

Oak smoked salmon and crab roulade
Hass avocado puree
Avruga caviar

Celeriac and white truffle soup
Celeriac crisps (v)



Roast fillet of British beef
Crushed purple potatoes
Tenderstem broccoli
Baby carrots
Madeira jus

Pumpkin and amaretti ravioli
Sweet potato puree
Roquette
Sage butter sauce (v)



A tasting of the humble apple
Glazed Bramley apple tart
Toffee apple sundae
Apple crisp
Rodda's clotted cream

Selection of tea and Fairtrade coffee



3 COURSE PLATED MENUS

PLATINUM MENU 2

Selection of freshly baked artisan bread rolls

Pan seared scallops
Cauliflower and peas
Air dried ham
Pea shoots

Tomato gazpacho
Parmesan straws (v)



Seared rump of British lamb
Sweet potato galette
Minted pea puree
Roast baby courgette and Chantenay carrots
Port and redcurrant jus

Wild mushroom and tarragon wellington
Minted pea puree
Roast baby courgette and Chantenay carrots
Brandy and porcini cream (v)



Chocolate and orange tart
Orange posset
Orange butter shortbread

Selection of tea and Fairtrade coffee



CARVERY MENU 1

Freshly baked selection of bread rolls

Choose one of these four soups:

Minted pea

Roasted plum tomato and basil

Woodland mushroom and tarragon

Spiced sweet potato and butternut



Beef

Roast topside of British beef

Pork

Slow roast shoulder of British pork, crispy crackling

Vegetarian

Wild mushroom and Sussex blue wellington, chive butter sauce



Dessert

Homemade bread and butter pudding, vanilla bean custard

All roasts are served with crisp thyme roast potatoes, seasonal vegetables and greens,
Yorkshire pudding and rich jus

Minimum of 30 covers



CARVERY MENU 2

Freshly baked selection of bread rolls

Choose one of these four soups:

Minted pea

Roasted plum tomato and basil

Woodland mushroom and tarragon

Spiced sweet potato and butternut



Beef

Roast topside of British beef

Pork

Marmalade glazed British gammon

Vegetarian

Roasted root vegetable hot pot



Dessert

Madagascar vanilla panacotta, mixed berry compote, all butter shortbread

All roasts are served with crisp thyme roast potatoes, seasonal vegetables and greens
Yorkshire pudding and rich jus

Minimum of 30 covers





THE ALL DAY BREAKFAST BUFFET

Sweet cured bacon
Pork sausage
Scrambled free range egg
Button mushrooms
Oven roast tomatoes
Heinz baked beans
Hash brown
Toast and butter



Tea, coffee and orange juice

Minimum 20 covers



BANQUETING SELECTOR

SOUPS AND STARTERS

Butternut squash and sweet potato soup
Parmesan dumplings

Spiced parsnip soup

Celeriac and white truffle soup
Sussex blue rarebit

Roast plum tomato and basil soup
Ricotta tortellini
£6.50



Wild mushrooms on griddled polenta
Roquette and shaved pecorino (v)
£7.80

Soy and chilli glazed salmon
Pickled cucumber salad
Toasted sesame
£8.70

Salmon and dill fishcake
Wilted spinach
Hollandaise
£8.65

Smoked trout rillette
Watercress salad
Avruga caviar
£11.40

Confit chicken and leek terrine
Cauliflower puree
Piccalilli and pickled shallots
£8.40

Pressed Gressingham duck
Golden raisin puree
Orange and poppy seed dressing
£8.50

Smoked chicken
Fennel and red pepper slaw
Bloody Mary jelly
£8.60

Moroccan spiced lamb croquettes
Green cous-cous
Spiced dressing
£10.25

Prices are exclusive of VAT





BANQUETING SELECTOR

MAINS

Pan seared chicken supreme
with a wild mushroom farce
Potato dauphinoise
Carrot puree and greens
Red wine jus
£17.50

Twice cooked belly of British pork
with crackling
Celeriac and apple puree
Braised red cabbage, haricot vert
Port reduction
£17.50

Braised chuck tenderloin
Bourguignon garnish
Grain mustard pomme puree
Baby carrots and greens
£18.50

Pan seared cod supreme
Bubble and squeak croquettes
Wilted spinach
Fennel velouté
£18.50

Roast fillet of British beef
Crushed purple potatoes
Tenderstem broccoli
Baby carrots
Madeira jus
£34.00

Seared rump of British lamb
Sweet potato galette
Minted pea puree
Roast baby courgette and Chantenay carrots
Port and redcurrant jus
£22.00

Pan seared sea bass
Sweet potato fondant
Fennel puree and greens
Tarragon and white wine
£24.00

Roast tenderloin of British pork
Creamed savoy cabbage and leeks
Mustard dauphinoise
Rich red wine jus
£17.50

Roast supreme of chicken
Wild mushroom and baby onion fricasse
Creamed potatoes
Madeira jus
£17.50

Prices are exclusive of VAT



BANQUETING SELECTOR

VEGETARIAN MAINS

Pea, mint and lemon risotto
Sweet pepper coulis
Parmesan wafer
Pea shoots (v)
£16.95

Golden cross goats', cheese and beetroot tart tatin
Seared vine tomatoes
Tarragon beurre blanc (v)
£16.90

Maris piper potato, onion and garlic rosti
Woodland mushrooms
Free range poached hen's egg
Hollandaise (v)
£15.50

Pan fried potato gnocchi
Roasted root vegetables
Parmesan tuille
Pesto dressing (v)
£14.95

Wild mushroom and
tarragon wellington
Minted pea puree
Roast baby courgette and Chantenay carrots
Brandy and porcini cream (v)
£17.65

Prices are exclusive of VAT



BANQUETING SELECTOR

DESSERT

Vanilla Panacotta, red berry compote
Vanilla shortbread
£7.00

Belgium chocolate and toffee pot
Mini doughnuts
Strawberries
£7.00

Traditional lemon curd tart
Fresh raspberries, raspberry coulis
Rhodas clotted cream and dusted pistachio
£8.00

Bitter chocolate tart
Chocolate brownie
Cherries and vanilla
£7.50

Glazed Bramley apple tart
Toffee apple sundae, apple crisp
Rhodas clotted cream
£7.50

Chocolate and orange tart
Orange posset, orange butter shortbread
£8.50

Selection of Local and continental cheeses
Homemade chutney, grapes
Celery, crackers
£9.00

Minimum of 50 covers
Prices are exclusive of VAT



CANAPÉ SELECTOR MENUS

COLD CANAPÉS

Meat

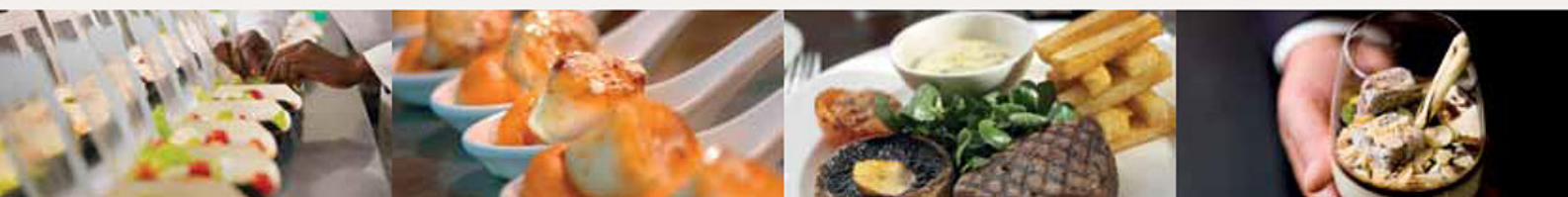
Confit duck rillette, toasted brioche, grape chutney
Smoked chicken, leek and confit peppers
Ham hock, piccalilli and toasted ciabatta
Beef carpaccio, shaved parmesan, white truffle
Smoked bacon and mature Cheddar quiche

Fish

Oak smoked Scottish salmon, crème fraîche, Avruga caviar
Seared tuna, dill cured cucumber
Teriyaki salmon skewer
Chilli spiced crab and prawn on baby gem, mango salsa
Poached salmon and natural smoked haddock, lemon butter

Vegetarian

Chilled tomato gazpacho shot
Chilled green gazpacho shot
Roasted vegetable and semi-dried tomato salsa crostini
Baby plum tomato and bocconcini skewers with pesto
Sussex blue, leek and walnut tart, tomato chutney



CANAPÉ SELECTOR MENUS

HOT CANAPÉS

Meat

Soy, garlic, chilli and coriander marinated chicken skewer
Mini cottage pie
Mini cocktail sausages on shallot mash
Mini shepherd's pie
Moroccan spiced lamb croquettes, mint yoghurt

Fish

Oriental king prawn skewers, teriyaki dip
Thai style fish cakes, sweet chilli dipping sauce
Chilli and coriander crab cakes
Smoked haddock, bubble and squeak croquettes
Mini salmon and spinach tart

Vegetarian

Mini caramelised red onion and goat's cheese tart
Onion bhaji, mint raita
Creamed leek and Sussex blue puff pastry parcels
Mini med veg skewers, pesto marinade
Mini feta, sun-dried tomato and pine nut tart



FINGER BUFFET SELECTOR

Hot Items

- Hot and spicy chicken wings
- Mini sausage rolls
- Spiced potato wedges, sweet chilli (v)
- Mini vegetable spring rolls (v)
- Mini duck spring rolls
- Onion bhaji
- Mini lamb kofta kebabs, mint raita
- Southern style chicken strips, garlic and parsley mayonnaise
- Honey and mustard glazed cocktail sausages
- Mini vegetable skewers, pesto dressing (v)
- Halloumi skewers, lemon and parsley salsa (v)
- Breaded calamari, citrus mayonnaise
- Teriyaki salmon skewers
- Crispy filled potato skins, sour cream (v)
- Mini Harvey's beer battered fish goujons, rustic chips
- Mini beef burger, tomato relish

Cold Items

- Chicken tikka skewers, mint yoghurt
- Ham hock and piccalilli mini bagel
- Selection of bar snacks and nibbles
- Smoked salmon and cream cheese mini bagel
- Cajun chicken with lime and parsley mayonnaise mini wrap
- Mini roasted med vegetable tarts, pesto
- Homemade Scotch egg
- Selection of open sandwiches to include:
 - British chicken, avocado and wild rocket
 - Poached salmon, dill and lemon crème fraîche
- Sun-blush tomato, basil and mature Cheddar quiche (v)
- Hummus, artichoke and roasted red pepper (v)
- Free range egg mayonnaise and watercress (v)

**Buffet is made up of either:
5 hot and 2 cold items or 7 hot and 4 cold items**



BUILD YOUR OWN HOT FORK BUFFET

CHOOSE 2 MAIN COURSES, 3 SIDES AND A DESSERT

Main Courses

- Slow cooked beef and Harvey's ale stew with thyme dumplings
- Fricassee of chicken, wild mushroom and baby onions with white wine and tarragon
- Thai green chicken curry, spicy prawn crackers
- Traditional cottage pie with a crispy potato topping
- Glazed fish pie, dill and white wine
- British pork shoulder braised in cider and grain mustard
- Spicy butterbean and vegetable stew (v)
- Moroccan vegetable tagine with apricot and toasted almonds (v)
- Warm handmade spinach and goats' cheese quiche, wild rocket pesto (v)



Sides

- | | | |
|---|-------------------------|------------------------------|
| Creamed Maris piper potatoes | Braised pilau rice | Honey glazed root vegetables |
| Crispy roast potatoes | Israeli cous-cous salad | Steamed broccoli |
| Chive buttered new potatoes | Mixed green salad | Buttered peas |
| Green beans with mange tout
and toasted hazelnut | Coleslaw salad | Steamed greens |
| | Heritage root slaw | Steamed rice |



Desserts

- Madagascar vanilla panacotta, red berry compote, all butter shortbread
- Sticky toffee pudding, butterscotch, clotted cream
- Bread and butter pudding, vanilla bean custard
- Traditional lemon curd tart, Chantilly cream, raspberry coulis
- Whole fresh fruit bowl

Minimum 30 covers



ONE COURSE HOT FORK BUFFET

CHOOSE 2 MAIN COURSES
(1 MEAT, 1 VEGETARIAN), PLUS 2 SIDES

Main Courses

Fricassee of chicken, wild mushroom and baby onions with white wine and tarragon

Traditional cottage pie with a crispy potato topping

Spicy butterbean and vegetable stew (v)



Creamed Maris piper potatoes

Crispy roast potatoes

Chive buttered new potatoes

Steamed rice

Braised pilau rice

Steamed broccoli

Buttered peas

Honey glazed root vegetables

Steamed greens

THE ALL DAY BREAKFAST BUFFET

Sweet cured bacon

Pork sausage

Scrambled free range egg

Button mushrooms

Oven roast tomatoes

Heinz baked beans

Hash brown

Toast and butter



Tea, Coffee and Orange Juice

Minimum 30 covers

