



Dining Menu

Starters

Meat

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

Chorizo Croquettes, Smashed Chickpeas & Chilli, Baby Watercress, Lime Dressing

Honey Roasted Figs, Crispy Serrano Ham, Creamed Blue Cheese Bruschetta, Olive Oli

Parma Ham, Seasonal English Asparagus, Polonaise (Breadcrumbs, Egg & Parsley), Lemon Oil (May to July only)

Artisan Cured Meats, Creamy Burrata Mozzarella, Sicilian Olives, Ciabatta Croute, Rocket Leaves

Seafood

The Classic Cocktail. Prawns bound in Marie Rose Sauce on Crisp Iceberg Lettuce, Cayenne, Lemon & Tomato

Sussex Gin Cured Salmon, Pickled Fennel Tips, Baby Beets, Torn Croutons, Lemon Dressing

Salmon & Prawn Tian on Potato & Horseradish Salad, Herb Crumb, Smashed Avocado, Smoked Tomato Coulis

Smoked Mackerel Rilletes, Pickled Cucumber, Samphire Salad, Toasted Onion Bread

Crab Arancini, Caramelised Lemon, Aioli with Chilli, Seasonal Leaves

Vegetarian

Torched Smoked Tofu, Roasted Beets, Candy Beet Carpaccio, Sage Crisps, Hazelnut & Juniper Dressing (Vegan)

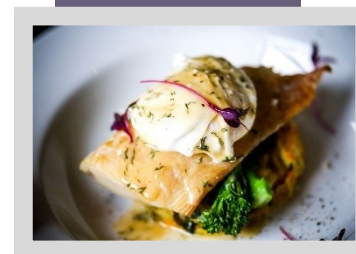
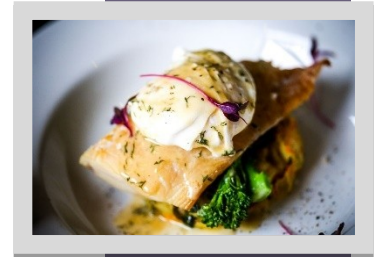
Seasonal Heritage Vegetables, Roasted Onion Houmous, Pomegranate

Watercress, Potato and Pea Soup, Chilli Oil & Crème Fraiche

Warm Wild Mushroom & Tarragon Tart, Carrot & Caraway Salad

Cheese & Tomato, Textures of Heritage Tomatoes, Shaved Parmesan, Buffalo Mozzarella, Pesto Dressing, Torn Croutons & Micro Basil

Griddled Courgette, Oyster Mushrooms, Artichoke Hearts, Sunblushed Tomato, Raspberry Vinaigrette (Vegan)





Main Course

Meat

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

Twice Roasted Pork Belly, Crackling, Roasted Braeburn Apple, Smashed New Potato, Seasonal Vegetables

Venison & Red Wine Sausages, One Pot Mixed Bean & Mushroom Cassoulet, Sautéed Mixed Mushrooms, Pea Shoots

Sussex Blade of Beef, topped with Caramelised Onion, Red Wine Sauce, Seasonal Potatoes & Vegetables

Chicken Ballotine wrapped in Bacon, Mushroom Farce, Sweet Potato Mash, Season Vegetables

Chicken Fillet, Tarragon Sauce, Fondant Potato, Roasted Squash, Smashed Peas

Lamb Rump, Braised Lamb Shoulder Croquette, Smashed Potatoes with Mint, Pea Puree, Salsa Verde

Seafood

Pan Roasted Sea Bream or Sea Bass, Sicilian Ratatouille, Basil Dressing

Herb Crusted Salmon Fillet on Garlic & Chilli Roasted Mediterranean Vegetables & Sweet Potato, Watercress Sauce

Smoked Haddock Fillet, Bubble & Squeak, Tenderstem Broccoli, Soft Poached Egg, Caper Butter Sauce

Vegetarian

Tofu & Chilli Croquette, Heritage Carrot, Parsnip Puree, Toasted Pistachios

Quinoa, Beetroot & Mushroom Welligton, Parsley Gremolata (Vegan)

Tian of Grilled Aubergine, Polenta & Red Pepper, Carrot Puree, Black Olive Crumb

Grilled Leek & Feta Tart, Tomato & Black Olive Sauce

Potato Gnocchi with Pumpkin Veloute, Fresh Goats Curd, Pine Nuts and Parmesan Crisps

Vegetable Risotto with Roasted Cherry Tomatoes, Tenderstem topped with Rocket, Parmesan & Chilli Oil

All main courses will be served with Seasonal Vegetables of your choice



Something Sweet (or Savoury)

Vanilla Panna cotta, Poached Rhubarb, Ginger Cookie Crumb

Dark Chocolate & Coconut Pot, Cherry Compote, Amaretto Biscuit

Classic Tarte au Citron, **Lime Infused Meringue**, Raspberry Sorbet

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Banoffee Pie?

Caramelised Bananas, Salted Caramel Sauce, Chocolate & Biscuit Soil, Clotted Cream

Eton Mess, Crushed Meringue enveloped with Mango, Summer (or Autumn) Berries, Micro Basil

Dark & Milk Chocolate Truffle Mousse, Toasted Hazelnuts, Shortbread Fingers

Plum & Apple Crumble Tart, Vanilla Mascarpone Cream, Praline

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

Coffee Crème Brulee, Caramelised Orange, Shortbread Biscuit

Vanilla & Passion Fruit Cheesecake on a Granola Crumb, Passion Fruit Sauce, Chantilly Cream

Key Lime Pie, **Torched Italian Meringue**

Sussex Cheeseboard, **Homemade Chutney**, Quince Paste & Artisan Biscuits and Breads

Our menus 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 for your special day

The menu will include as standard a selection of Artisan Breads with Salted Butter, Olive Oil & Balsamic Filter Coffee and Chocolate Truffles