

DRINKS MENU

Welcome Drinks Menu

All welcome drinks must be pre-ordered no later than 2 weeks before your event in order to take advantage of the discounted price shown. If you would prefer to have your selected drinks for the tables or to make a toast, instead of having them upon your arrival - that is absolutely fine! If you have something specific in mind that isn't listed, please let us know and we'll see what we can do for you.

ENGLISH SPARKLING WHITE WINE : NYETIMBER

£50 per bottle / 6 glasses per bottle

PROSECCO

£24 per bottle / 6 glasses per bottle

NO-SECCO (Alcohol-free Prosecco)

£20 per bottle / 6 glasses per bottle

RED, WHITE OR ROSE WINE

From £16.95 per bottle - please ask the team for availability.

PIMM'S

£4.50 per head / Pimms, Lemonade & selection of fruit.

BOTTLED BEER

Peroni £4.30 per bottle / Desperados & Lime £4.50 per bottle

SHIRLEY TEMPLE MOCKTAIL (Alcohol-free)

£3.95 per head / Ginger Ale, Orange Juice, Grenadine & Lime.

SOFT DRINK JUGS

£6.50 per Jug / Serves 3 / Orange, Apple or Pineapple Juice.

Build your Buffet

£6 PER PORTION (STARTER SIZE)

MINIMUM 5 PORTIONS PER ITEM

Breaded Cod Goujons with Tartare Sauce
Breaded Chicken Goujons with BBQ Sauce
Cauliflower 'Wings' with Vegan Garlic Mayo (VG/DF)
Chicken Caesar Salads in Baby Gem Lettuce
Chicken Wings with BBQ, Hot or Sweet Chilli Sauce (DF)
Crispy Halloumi Strips with Tangy Tomato & Basil Sauce (V/GF)
Crispy Hoisin Pulled Pork Balls with Spiced Apple Chutney
Falafel Bites with Red Pepper Hummus (VG/GF/DF)
Homemade Garlic Ciabattas (VG)
King Prawn Cocktails in Baby Gem Lettuce (GF)
Mini Sausage Rolls with Sage and Apple Sauce
Mini Cheddar Sausage Rolls with Sage and Apple Sauce (V)
Pitta Breads with Hummus and Baba Ghanoush (VG/DF)
Rosemary Potato Wedges with Garlic Mayo (V/VG/GF)
Scotch Eggs with Ketchup.
Sweet Potato Wedges with Tzatziki (V/VG)
Tortilla Chips with Guacamole, Salsa and Soured Cream (V/VG)
Vegan Mushroom & Garlic Sausage Rolls (VG/DF)
Vegan Tomato & Red Pepper Sausage Rolls (VG/DF)
Deli Skewers - Olives, Sweet Peppers, Artichokes & Sun-Blushed Tomatoes (VG)
Vegetable Spring Rolls with Chilli & Lime Sauce (VG/DF)

SALADS

Couscous Salad with Lemon & Herbs (VG/DF)
Greek Salad - Cucumber, Olives, Feta & Sun-blushed Tomatoes (V)
Halloumi Salad with Feta Stuffed Red Bell Peppers (V)
Homemade Coleslaw (V/GF)
Lemon, Shallot and Potato Salad with Chives (V/GF)
Mixed Leaf Salad Bowls (VG/GF)
Tomato, Basil and Black Olive Pasta (VG)

SOMETHING SWEET

Chocolate Brownies
Eton Mess (GF)
Sticky Toffee Puddings (V/VGO)

(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free

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Build your Buffet

£7.50 PER PORTION (STARTER SIZE)
MINIMUM 6 PORTIONS PER ITEM

Antipasti Skewers : Prosciutto, Olives, Sweet Peppers & Sun-Blushed Tomatoes (DF)

Harissa Marinated Pork Ribs (GF/DF)

Lamb Kofta Skewers with Garlic & Coriander Mayo (DF)

Mozzarella, Tomato & Basil Skewers with Balsamic Glaze (V/GF)

Scotch Eggs (Sun-Blushed Tomato & Parsley) with Tomato Ketchup.

Thai Style King Prawn with Mango, Lime & Coriander Salsa in Baby Gem Lettuce. (GF)

SALADS

Chicken Caesar Salad

Classic Cobb Salad (GF)

Roasted Beetroot & Coriander Salad with Lemon (VG/GF)

Smoked Salmon Nicoise (GF)

Smoked Mackerel Nicoise (GF)

SOMETHING SWEET

Banana Crème Brulees (GF)

Chocolate Brownies with White Chocolate & Basil Ganache

Fruit Salads with Mint in Passion-fruit Cups (VG/GF/DF)

Milk Chocolate Mousse (GF)

Lemon OR Orange Polenta Cake (GF)

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Cream Tea + Sandwich Buffet

AVAILABLE FOR A MINIMUM OF 20 GUESTS

- BUFFET ONLY - £11 per head
- BUFFET & POT OF TEA - £13 per head
- BUFFET & GLASS OF PROSECCO - £16 per head

BUFFET FINGER SANDWICHES - Choose 6

Cheese & Branston Pickle (V)
Cheese & Tomato (V)
Egg Mayonnaise (V)
Falafel & Mango Chutney (VG)
Feta, Roasted Vegetable & Balsamic (V)
Goats Cheese with Basil Pesto & Sun-Blushed Tomatoes (V)
Goats Cheese with Red Onion Marmalade (V)
Ham & Mustard.
Hummus & Roasted Vegetables (VG)
Roasted Beef with Horseradish & Rocket.
Smoked Salmon with Cucumber and Lime.

CHOICE OF BREAD

White
Wholemeal

SCONES WITH CLOTTED CREAM, RASPBERRY JAM & BUTTER - Choose 2

Milk Chocolate Scones
Orange Scones
Plain Scones
Sultana Scones

BITES & CAKES - Choose 2

BBQ Chicken Wings
Homemade Scotch Eggs
Pork Sausage Rolls
Cheddar & Onion Sausage Rolls (V)
Chocolate Brownies
Sticky Toffee Puddings (V)

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Set Buffet #1

£12 PER HEAD / MINIMUM 30 PEOPLE

Chicken Caesar Salads in Baby Gem Lettuce
Chicken Wings with BBQ, Hot or Sweet Chilli (DF)
Falafels with Red Pepper Hummus (VG/GF/DF)
Homemade Garlic Ciabattas (VG)
Mini Sausage Rolls with Sage and Apple Sauce
Mini Cheddar Sausage Rolls with Sage and Apple Sauce (V)
Pitta Breads with Hummus and Babaghanoush (VG/DF)
Rosemary Potato Wedges with Garlic Mayo (V/VG/GF)
Tortilla Chips with Salsa and Soured Cream (V/VG)
Tomato & Basil Pasta Salad (VG)
Vegetable Spring Rolls with Sweet Chilli Sauce (VG/DF)
Bowls of Mixed Leaf Salads (VG/GF)

Set Buffet #2

£16.50 PER HEAD / MINIMUM 30 PEOPLE

Chicken Caesar Salads in Baby Gem Lettuce
Chicken Wings with BBQ, Hot or Sweet Chilli Sauce (DF)
Crispy Hoisin Pulled Pork Balls with Spiced Apple Chutney.
Crispy Halloumi Strips with Tangy Tomato & Basil Sauce (V/GF)
Falafels with Red Pepper Hummus (VG/GF/DF)
Homemade Garlic Ciabattas (VG)
Mini Sausage Rolls with Sage and Apple Sauce (Vegetarian Option Available)
Rosemary Potato Wedges with Garlic Mayo (V/VG)
Tortilla Chips with Salsa and Soured Cream (V/VG)
Deli Skewers - Olives, Sweet Peppers, Artichokes & Sun-Blushed Tomatoes (VG)
Vegetable Spring Rolls with Sweet Chilli Sauce (VG/DF)
Vegetable Samosas with Mango Chutney (VG/DF)
Lemon, Shallot and Potato Salad with Chives (V/GF)
Mixed Leaf Salad Bowls (VG/GF)
Tomato, Basil and Black Olive Pasta (VG)

Set Buffet #3

£19.95 PER HEAD / MINIMUM 30 PEOPLE

Antipasti Skewers (Prosciutto, Olives, Sweet Peppers & Sun-Blushed Tomatoes)
Chicken Wings with BBQ, Hot or Sweet Chilli Sauce (DF)
Crispy Halloumi Strips with Tangy Tomato & Basil Sauce (V/GF)
Crispy Hoisin Pulled Pork Balls with Spiced Apple Chutney
Falafel Bites with Red Pepper Hummus (VG/GF/DF)
Mini Sausage Rolls with Sage and Apple Sauce
Mini Cheddar Sausage Rolls with Sage and Apple Sauce (V)
Pitta Breads with Hummus and Baba Ghanoush (VG/DF)
Rosemary Potato Wedges with Garlic Mayo (V/VG/GF)
Scotch Eggs with Ketchup.
Sweet Potato Wedges with Tzatziki (V/VG)
Thai Style King Prawn with Mango, Lime & Coriander Salsa in Baby Gem Lettuce. (GF)
Tortilla Chips with Guacamole, Salsa and Soured Cream (V/VG)
Vegan Deli Skewers (Olives, Sweet Peppers, Artichokes & Sun-Blushed Tomatoes) (VG)
Vegetable Samosas with Mango Chutney (VG/DF)
Tomato, Basil and Black Olive Pasta (VG)
Halloumi Salad with Feta Stuffed Red Bell Peppers (V)
Lemon, Shallot and Potato Salad with Chives (V/GF)
Homemade Coleslaw (V/GF)
Fruit Salads with Mint (VG/GF/DF)

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CANAPÉS MENUS

Canapé Menu #1

CHOOSE ANY 3 FOR £6.50 PER HEAD / MINIMUM 30 PEOPLE

Crushed Pea, Feta & Mint Crostini (V)
Salmon Tartare & Lime Crème Fraiche Vol Au Vents.
Fresh Mozzarella, Cherry Tomato & Basil Skewer (V)
Gourmet Sausage Rolls (Vegetarian option available)
Toasted Crostini with Extra Virgin Olive Oil, Tomato & Garlic (VG)
Parma Ham & Goats Cheese Vol Au Vent.

Canapé Menu #2

CHOOSE ANY 6 FOR £11.95 PER HEAD / MINIMUM 30 PEOPLE

Toasted Crostini with Extra Virgin Olive Oil, Tomato & Garlic (VG)
Brie & Cranberry Vol Au Vents (V)
Crushed Pea, Feta & Mint Crostini (V)
Fresh Mozzarella, Cherry Tomato & Basil Skewer (V)
Gourmet Sausage Rolls (Vegetarian option available)
Salmon Tartare & Lime Crème Fraiche Vol Au Vents.
Parma Ham & Goats Cheese Vol Au Vents.
King Prawn Cocktail in Baby Gem Lettuce, splashed with Lemon.
Lamb Kofta Skewers with Garlic & Coriander Mayonnaise.

Canapé Menu #3

CHOOSE ANY 9 FOR £15.95 PER HEAD / MINIMUM 30 PEOPLE

Toasted Crostini with Extra Virgin Olive Oil, Tomato & Garlic (VG)
Brie & Cranberry Vol Au Vents (V)
Crushed Pea, Feta & Mint Crostini (V)
Fresh Mozzarella, Cherry Tomato & Basil Skewer (V)
Gourmet Sausage Rolls (Vegetarian option available)
Salmon Tartare & Lime Crème Fraiche Vol Au Vents.
Parma Ham & Goats Cheese Vol Au Vents.
King Prawn Cocktail in Baby Gem Lettuce, splashed with Lemon.
Lamb Kofta Skewers with Garlic & Coriander Mayonnaise.
Carrot & Ginger Juice Shots (VG)
Pineapple & Coconut Shots (VG)
Mini Chocolate-Orange Brownies (V)

Vegan Canapés

CHOOSE 3 £4.95 / CHOOSE 6 £10.95 / CHOOSE 9 £13.95 / MINIMUM 30 PEOPLE

Falafels with Red Pepper Hummus
Mini Vegan Samosas with Mango Chutney & Micro-Coriander
Mushroom & Garlic Sausage Rolls
Tomato & Red Pepper Sausage Rolls
Toasted Crostini with Extra Virgin Olive Oil, Tomato & Garlic
Tangy Guacamole & Coriander Crostinis
Vegetable Pakoras with Mango Chutney
Carrot & Ginger Juice Shots
Pineapple & Coconut Shots
Date & Nut Bonbons

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BBQ MENU

BBQ Menu #1

AVAILABLE FOR WEST WING BOOKINGS ONLY IN SPRING/SUMMER
£16 PER HEAD / MINIMUM 30 PEOPLE

BURGERS ARE SERVED WITH ICEBERG LETTUCE, TOMATO & GHERKINS IN A BRIOCHE BUN. (PLEASE LET US KNOW REQUIRED AMOUNTS IN ADVANCE AS WELL AS DIETARY REQUIREMENTS)

Marinated Chicken Burger - Fajita Style Chicken Breast topped with Garlic Mayo.
Classic Beef Burger - 6oz Beef Burger topped with Tomato Relish.
Classic Hot Dog - Brighton Sausage Company 8" Cumberland Sausage.
Vegan burger - Sweet Potato Burger with Roasted Red Pepper Sauce (V/ VG)

BBQ BUFFET SIDES

Potato Salad with Chives, Lemon and Shallots (V)
Chips (V)
Tomato & Basil Pasta Salad (VG)
Mixed Leaf Salad (VG)
Coleslaw (V)
BBQ, Tomato Ketchup, American Mustard, Classic Mayonnaise & Garlic Mayo.

BBQ Menu #2

AVAILABLE FOR WEST WING BOOKINGS ONLY IN SPRING/SUMMER
£21 PER HEAD / MINIMUM 30 PEOPLE

BURGERS ARE SERVED WITH ICEBERG LETTUCE, TOMATO & GHERKINS IN A BRIOCHE BUN. (PLEASE LET US KNOW REQUIRED AMOUNTS IN ADVANCE AS WELL AS DIETARY REQUIREMENTS)

Marinated Chicken Burger - Fajita Style Chicken Breast topped with Garlic Mayo.
Classic Beef Burger- 6oz Beef Burger topped with Tomato Relish.
Harissa Marinated Pork Shoulder Steak.
Classic Hot dog - Brighton Sausage Company 8" Cumberland Sausage.
Vegan Burger - Sweet Potato Burger with Roasted Red Pepper Sauce (V/ VG)
Vegan Dog with Roasted Red Pepper, Tomato, Garlic and Herb Sausages (V/ VG)

BBQ BUFFET SIDES

Marinated Chicken Wings.
Corn on the Cob (V/VG)
Potato Salad with Chives, Lemon and Shallots. (VG)
Coleslaw. (V)
Tomato & Basil Pasta Salad. (V)
Couscous with Lemon & Herbs (VG)
Chips (V)
BBQ, Tomato Ketchup,, American Mustard, Mayonnaise & Garlic Mayo.

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Exclusive Canape & BBQ Menu

AVAILABLE FOR WEST WING BOOKINGS ONLY IN SPRING/SUMMER
£40 PER HEAD / MINIMUM 30 PEOPLE

CANAPÉS ON ARRIVAL - CHOOSE 6

Toasted Crostini with Extra Virgin Olive Oil, Tomato & Garlic (VG)
Brie & Cranberry Vol Au Vents (V)
Crushed Pea, Feta & Mint Crostini (V)
Fresh Mozzarella, Cherry Tomato & Basil Skewer (V)
Gourmet Sausage Rolls (Vegetarian option available)
Salmon Tartare & Lime Crème Fraiche Vol Au Vents.
Parma Ham & Goats Cheese Vol Au Vents.
King Prawn Cocktail in Baby Gem Lettuce, splashed with Lemon.
Lamb Kofta Skewers with Garlic & Coriander Mayonnaise.
Mini Chocolate-Orange Brownies (V)
Tangy Guacamole & Coriander Crostinis (VG)
Vegetable Spring Rolls(VG)
Falafels with Red Pepper Hummus (VG)
Vegetable Pakoras with Mango Chutney (VG)
Carrot & Ginger Juice Shots (VG)
Pineapple & Coconut Shots (VG)
Date & Nut Bonbons (VG)

THE BBQ - 1 ITEM PER PERSON

BURGERS ARE SERVED WITH ICEBERG LETTUCE, TOMATO & GHERKINS IN A BRIOCHE BUN. (PLEASE LET US KNOW REQUIRED AMOUNTS IN ADVANCE AS WELL AS DIETARY REQUIREMENTS)

Marinated Chicken Burger - Fajita Style Chicken Breast topped with Garlic Mayo.
Classic Beef Burger - 6oz Beef Burger topped with Tomato Relish.
Harissa Marinated Pork Shoulder Steak.
Classic Hot dog - Brighton Sausage Company 8" Cumberland Sausage.
Vegan Burger - Spiced Chickpea Burger topped with Roasted Red Pepper Sauce (V/VG)
Vegan Dog - Garlic & Mushroom Sausages (V/VG)

CHOICE OF BURGER CHEESE

Cheddar
Monterrey Jack
Mexican
Blue Cheese

BBQ BUFFET SIDES

Potato Salad with Chives, Lemon and Shallots (VG)
Tomato & Basil Pasta Salad (V)
Chips (V)
Corn on the Cobb (V/VG)
Couscous with Lemon & Herbs (VG)
Coleslaw (V)
Marinated Chicken Wings.
BBQ, Tomato Ketchup, American Mustard, Mayonnaise, Firecracker Sauce & Garlic Mayo.

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