The Garden BAR

Function Hire

SEPT 2022 - AUG 2023

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Contact Us

For more information on pricing and finer details or to arrange a viewing, please get in touch :

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info_@thegardenbarhove.com

www.thegardenbarhove.com

The Garden Bar Hove

thegardenbarhove

gardenbarhove

CLICK HERE TO TAKE A GOOGLE MAPS VIRTUAL TOUR OF THE VENUE

THE VENUE

Let's Party!

Are you looking for a venue with great character and a real 'Brighton feel' without being in the centre of the busy city? This charming pub is steeped in history and character, making it the perfect venue for your private event. Our excellent staff with decades of experience are on hand to help you plan and enjoy your special occasion.

Whether you're celebrating a birthday or engagement, holding a business meeting or charity event, bringing a new baby into the world and everything else in between, we are ready and waiting to create a night that you and your guests won't forget!

CAPACITY

The Capacity

THERE ARE 3 OPTIONS FOR FUNCTION HIRE :

Private Hire of ***The East Wing*** : 30-90 guests or 40 seated.

Private Hire of **The West Wing & Garden** : 70-150 guests or 65 seated inside/150 seated in the garden.

Area Booking (non-exclusive) : 20-50 guests, several group seating areas inside the pub & in the garden.

The Pricing

There are no hire fees as we operate on a minimum spend basis with a deposit required to secure the booking. **The minimum spend amount varies depending on dates, timings and number of guests, so please let us know this information when contacting us for pricing.** All pre-ordered food and drink, bar spend and deposit amount are deducted from the minimum spend.

The West Wing & Garden

Walk through the main entrance into our larger bar area, complete with cosy open fire and seating areas perfect for Autumn & Winter. There's plenty of space for a photobooth, band or DJ and dance floor so you can really make a night of it, as well as fairy lights across the ceiling throughout.

Our big and beautiful garden can accommodate up to 150 people and boasts heated and covered booths, a decked terrace and the biggest BBQ on the South Coast! There is also plenty of space for a marquee should you choose not to brave the English weather!

The East Wing

Our delightful East Wing is the perfect private space for smaller functions, with a maximum capacity of 90 guests or 40 seated.

Enjoy comfortable seating by the beautiful open fire in the colder months or bask in the glorious summer sun in the outside seating areas to the side and front of the venue. Please note, the East Wing does not have access to the main back garden.

Private Hire of the East Wing includes your own entrance (Mansfield Road), section of our fully stocked and staffed bar, access to side outdoor seating, space for DJ/Live Music and a dance floor, in-built Disco lights, Fairy Lights across the ceiling throughout, Toilets & Babychange, and a Flower Wall for that perfect photo backdrop!

AREA BOOKINGS

Area Bookings

We offer area's in our garden and inside the pub for large groups and smaller celebrations. The area will be reserved for you and your guests only. The rest of the pub and garden will be open to the public.

The Decked Terrace : Up to 50 guests.
Apple Tree Corner : Up to 50 guests.
BBQ Area : Up to 40 guests including booths.

Garden area bookings require a £100 deposit to secure, with inside bookings requiring £50 deposit. This is non-refundable but can be used as a bar tab on the day! There is no minimum spend.

HE

THE BAR

The Bar

Champagne, Cocktails, Wine, Prosecco, Premium Spirits & Shots, Mocktails, Draught Lager, Cider & Ale are all available along with freshly-brewed coffee and tea PLUS our brand new Gordon's Gin, Tanqueray Gin, Cocktail and Aperol Trees! Each tree holds 4 drinks.

Make your guests feel like VIP's on the day with a drink on arrival. Prosecco, Pimm's, Wine, Bottled Beer, Mocktails and Soft Drinks are all offered at a discounted rate when pre-ordered no later than 2 weeks before your event.

For welcome or toast drinks, please take a look at our Welcome Drinks Menu. If you have a favourite cocktail that's not on the menu then let us know and we'll be happy to create it for you.

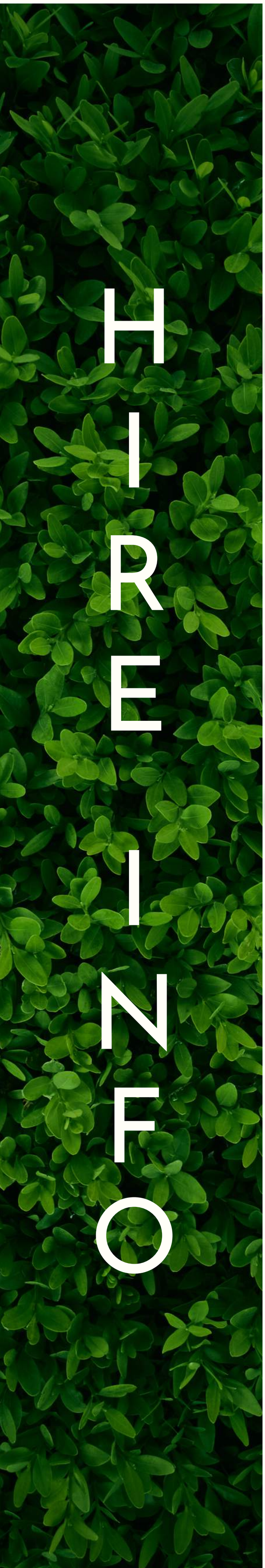
The Food

Our experienced and dedicated Head Chef has designed fantastic menus for Canapés, Buffets, and summer BBQ's. Our BBQ's are available for West Wing & Garden bookings only.

HE

We are always happy to personalise our menus to suit your own taste, dietary requirements and budget.

Every function we host is different from the last, so we aim to be as flexible as we can.



Hire Information

Timings of the Day

Our usual opening times for private functions are : Fridays & Saturdays 12:00-00:00 (last orders at 23:45) / Sunday-Thursday 12:00-23:00 (last orders at 22:45). The usual hire times are 12:00 to 18:00 / 18:00 to 00:00 OR 12:00 to 00:00. If you have different timings in mind, please let us know. For functions on Fridays & Saturdays, we can offer a later closing time of 01:00 upon request. On Fridays & Saturdays, under 18's are allowed in the garden until 21:00, and inside the pub until 22:00. On Sunday-Thursday, Under 18's are allowed on the premises until 20:00. Children must be accompanied by an adult at all times. Our back garden closes at 23:00 daily.

The Food

We have various options for food including Buffets, Canapés and BBQ's. We are more than happy to work around your requests and budget. Please let us know if you or your guests have any allergies or special dietary requirements. We don't allow outside catering but you are more than welcome to bring in sweets and cake.

Decorating the Venue

You are welcome to decorate the venue under the guidance of the venue manager, however must not damage the paintwork and fittings, Please use Blu-tac instead of sticky tape on painted walls. We also ask that NO CONFETTI (including inside balloons) be brought on the premises. There will be a £50 cleaning charge should you use it in the venue. Our fantastic staff are on hand to help set up for your day, and make sure it's as perfect as can be! Your hire time must include enough time for the venue to be decorated.

Music & Entertainment

There are several options for entertainment :

1. Hire one of our recommended DJ's or singers.
2. Hire your own entertainment with all of their own equipment.
3. Create a public Spotify playlist to play through the pubs sound system.

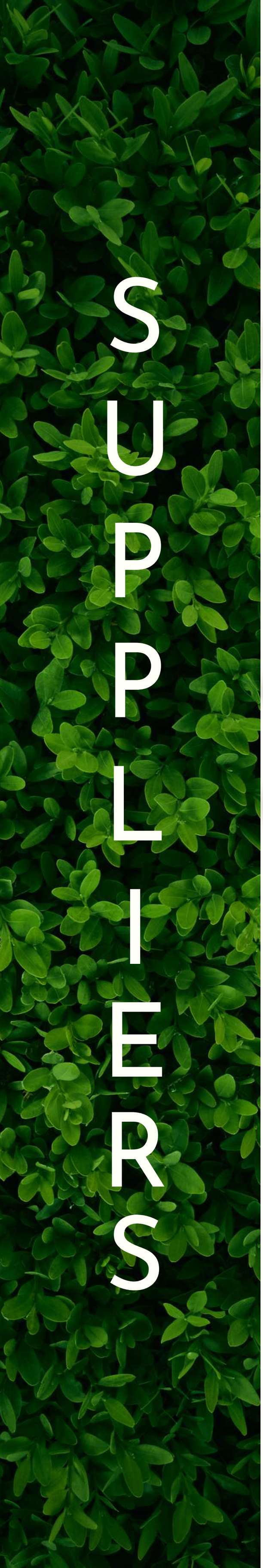
Due to council restrictions, brass instruments are not permitted and drummers must use brushes instead of drumsticks. Cajon's are perfectly fine.

Parking

We are in Parking Zone L. Permit bays operate 11am to noon and 6pm-7pm including bank holidays. Outside of these hours there is free on-street parking. We have 2 private parking spaces to the front of the building for the use of your suppliers for drop-off and collection only and should not be left overnight.

Public Transport

Portslade Train Station is a 5-10 minute walk away (0.5 miles)
Bus routes 1, 1a & 6 to Brittany Court on New Church Road + 5min walk.
Bus routes 2, 46 & 49 to Olive Road on Portland Road + 1min walk.
Local Taxi : 01273 595959



Recommended Suppliers

If you're looking for great local suppliers for your special event, here is a list of some of our tried, tested and approved recommendations!

Kate Langdale Floral Design

84c Dyke Road, Hove, BN1 3JD 07944 756 277 Kate Langdale Florist katelangdaleflorist

Hire Societies Wedding Planner & Floral Design

www.hiresocieties.co.uk 07775 731 478 Hire Societies hiresocieties

Dreams to Themes Event Stationary

Bespoke invitations, seating plans, name cards and more!
Email: dreamstothemesproducts@hotmail.com Dreams to Themes dreamstothemesproducts

Sweet Dreams Candy Cart

Sweets/Popcorn/Candy Floss Cart, Donut Wall, Postbox, Giant LED letters & more!
www.sweetdreamscandycart.co.uk 07545 832 624 Sweet Dreams Candy Cart sweetdreams_candycart

Showtec Audio & Visual Equipment Hire

www.sussexdjequipmenthire.co.uk 01273 464999 Showtec Shoreham showtecshoreham

Visual Music Productions DJ & Photobooth

www.southcoastweddingdjs.com/weddings 01903 416477 Visual Music Productions visualmusicprod

Grace Rogers Wedding & Events Photographer

Email : grace.rogers@live.co.uk

Hannah Renton Singer/Guitarist

Upbeat cover's from 60's to present with full PA system, also available for acoustic set.
Email : hannahrenton@hotmail.com Hannah Renton Music hannahrentonmusic

Dessie Magee Singer/Guitarist

Rock/Folk/Blues/Soul/Reggae. Brighton based Irish Singer & Guitarist.
Visit : www.musicglue.com/dessiemagee Dessie Magee Music dessiemagee

The Great Outdoors Marquees

70 Downside, Shoreham-by-Sea, West Sussex BN43 6HE
www.thegreatoutdoors-marquees.co.uk 01903 933347 or 07841 871 498
The Great Outdoors-Marquees Ltd thegreatoutdoorsmarquees

Shotgun Weddings Photography & Photobooth

www.shotgunweddings.co 01273 773505 or 07807 468 555
Shotgun Weddings shotgunweddings.co

Forget Me Nots - Events & Styling

Balloon installations, Fairy Light Installs, Flower Walls, Sequin Backdrops, Floral Arches, Sweet Carts, Donut Walls. www.forgetmenotshire.co.uk Forget me nots forgetmenots.events

Hax Bakery - Cake Makers

St Heliers Avenue, Hove BN3 5RE Email haxbakeryltd@gmail.com Hax Bakery haxbakery

DJ Nick Subtle

Available for pub and club nights, parties, weddings, birthdays and all other functions requiring funky fresh tunes and a fun attitude. Email : nmboon@yahoo.com DJ Nick Subtle nicksubtle

Welcome Drinks Menu

All welcome drinks must be pre-ordered no later than 10 days 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.
All prices are subject to change due to rising supplier costs.

CHAMPAGNE

Veuve Clicquot Brut *- From £85 per bottle / 6 glasses*
Veuve Clicquot Brut Rosé *- From £95 per bottle / 6 glasses*

ENGLISH SPARKLING WINE

Rathfinny Classic Cuvee *- From £50 per bottle / 6 glasses*
Rathfinny Rosé Brut *- From £63 per bottle / 6 glasses*

PROSECCO

Prosecco *- From £26 per bottle / 6 glasses (min order: 6 bottles)*
Prosecco Rosé *- From £29 per bottle / 6 glasses (min order: 6 bottles)*

WINE

Red or White *- From £18.95 per bottle (min order: 6 bottles)*
Rosé *- From £20 per bottle (min order: 6 bottles)*

COCKTAILS

Pimm's *(Pimm's, Lemonade & Fruit) - From £4.50 per head*
Moscow Mule *(Vodka, Ginger Beer & Lime) - From £5.95 per head*
Mimosa *(Prosecco & Orange Juice) - From £4.95 per head*

BOTTLED LAGER, CRAFT BEER & CIDER

Peroni (Gluten-free) *- From £4.30 per bottle (min order: 24 bottles)*
Desperados & Lime *- From £4.50 per bottle (min order: 24 bottles)*
Blue Moon *- From £4.50 per bottle (min order: 24 bottles)*
SALT Huckaback IPA *- From £5.40 per can*
SALT Jute IPA *- From £5.20 per can*
Rekorderlig Fruit Cider *(Wild Berries/Passionfruit) - From £6.30 per bottle*

ALCOHOL-FREE FOR GROWN UPS!

No-secco *- From £20 per bottle / 6 glasses*
Shirley Temple *(Ginger Ale, Orange, Grenadine & Lime) - From £3.95 each*
Homemade 0% Pimm's *- From £3 each*
Rekorderlig 0% Cider *(Strawberry & Lime) - From £4.50 per bottle*
Peroni 0% *- From £3.50 per bottle*
Brewdog AF *- From £4 per can*

JUGS OF SOFT DRINKS

Orange Juice / Apple Juice / Pepsi Max / Diet Pepsi / Lemonade - From £6.50 each

Build your Buffet Menu

(Best for a light snack for your guests)

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

Onion Bhaji's with Mango Chutney (VG/GF)

Breaded Chicken Goujons with BBQ Sauce

Battered Cauliflower 'Wings' with Vegan Garlic Mayo (VG/DF)

Chicken Wings with either BBQ, Hot or Sweet Chilli Sauce (DF)

Vegan Pakora's with Mango Chutney (VG/GF)

Veggie Spring Rolls with Chilli & Lime Sauce (VG/DF)

Mini Sausage Rolls with Sage and Apple Sauce

Veggie Cheddar 'Sausage' Rolls with Sage and Apple Sauce (V)

Falafel Bites with Red Pepper Hummus (VG/GF/DF)

Rosemary Potato Wedges with Garlic Mayo (V/VG/GF)

Sweet Potato Wedges with Tzatziki (V/VG)

Homemade Garlic Ciabattas (VG)

Pitta Breads with Hummus and Baba Ghanoush (VG/DF)

Tortilla Chips with Guacamole, Salsa and Soured Cream (V/VG)

SALADS

Lemon, Shallot and Potato Salad with Chives (V/GF)

Couscous Salad with Lemon & Herbs (VG/DF)

Mixed Leaves, Cucumber, Red Onion, Tomatoes and Lemon & Herb Dressing (VG/GF).

Tomato, Basil and Black Olive Pasta (VG)

Homemade Coleslaw (V/GF)

SOMETHING SWEET

Lotus Biscoff Cheesecake Slices

Chocolate Brownie Bites

Eton Mess (GF)

Sticky Toffee Puddings (V/VGO)

Fruit Salad (VG)

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

Thai Style King Prawn with Lettuce, Mango, Lime & Coriander Salsa (GF)

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

Deli Skewers - Olives, Peppers, Artichokes & Sun-Blushed Tomatoes (VG)

Peri Peri marinated Chicken Skewers

Lamb Kofta Skewers with Garlic & Coriander Mayo (DF)

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

Crispy Hoisin Pulled Pork Balls with Spiced Apple Chutney

Crispy Halloumi Strips with Tangy Tomato & Basil Sauce (V/GF)

King Prawn Cocktails with Lettuce (GF)

Breaded Cod Goujons with Tartare Sauce

Scotch Eggs with Tomato Ketchup

Vegan Mushroom 'Sausage' Rolls (VG/DF)

Vegan Red Pepper 'Sausage' Rolls (VG/DF)

SALADS

Classic Cobb Salad - Chicken, Bacon, Blue Cheese, Salad Leaves,

Shallots, Cherry Tomatoes, Cucumber & Honey-Mustard Dressing (GF).

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

Smoked Salmon Nicoise (GF)

Smoked Mackerel Nicoise (GF)

Chicken Caesar Salad

Halloumi Salad with Red Bell Peppers (V)

Greek Salad - Cucumber, Olives, Feta & Sun-blushed Tomatoes (V)

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

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IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF PRIOR TO PLACING YOUR ORDER SO THAT WE CAN ENSURE YOUR NEEDS ARE MET. ALSO, PLEASE NOTE THAT WE USE A WIDE RANGE OF INGREDIENTS AND THAT THE MAJORITY OF OUR FOOD IS PREPARED ON-SITE AND THEREFORE WHILST WE AIM TO BE AS ACCURATE AS POSSIBLE WITH THE INFORMATION WE PROVIDE, WE CANNOT GUARANTEE THAT OUR FOOD IS FREE OF UNINTENTIONAL ALLERGENS.

Cream Tea + Sandwich Buffet

AVAILABLE FOR A MINIMUM OF 30 GUESTS

- BUFFET ONLY - £12 per head
- BUFFET & POT OF TEA - £14 per head
- BUFFET & GLASS OF PROSECCO - £17 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

£13 PER HEAD / MINIMUM 30 PEOPLE

(Best for main meal size portions for your guests)

- Chicken Caesar Salads
- 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)
- Lemon & Shallot Potato Salad with Chives (V/GF)

Set Buffet #2

£17.50 PER HEAD / MINIMUM 30 PEOPLE

(Best for main meal size portions for your guests)

- Chicken Caesar Salad
- 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)
- Tomato, Basil and Black Olive Pasta (VG)

Set Buffet #3

£21 PER HEAD / MINIMUM 30 PEOPLE

(Best for main meal size portions for your guests)

- 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 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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Canapé Menu #1

CHOOSE ANY 3 FOR £7.50 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 £12.95 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 £16.95 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 £5.95 / CHOOSE 6 £11.95 / CHOOSE 9 £14.95 / 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 #1

AVAILABLE FOR WEST WING BOOKINGS ONLY IN SPRING/SUMMER

£18 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

£23 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 MENU

Exclusive Canape & BBQ Menu

AVAILABLE FOR WEST WING BOOKINGS ONLY IN SPRING/SUMMER

£42 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.

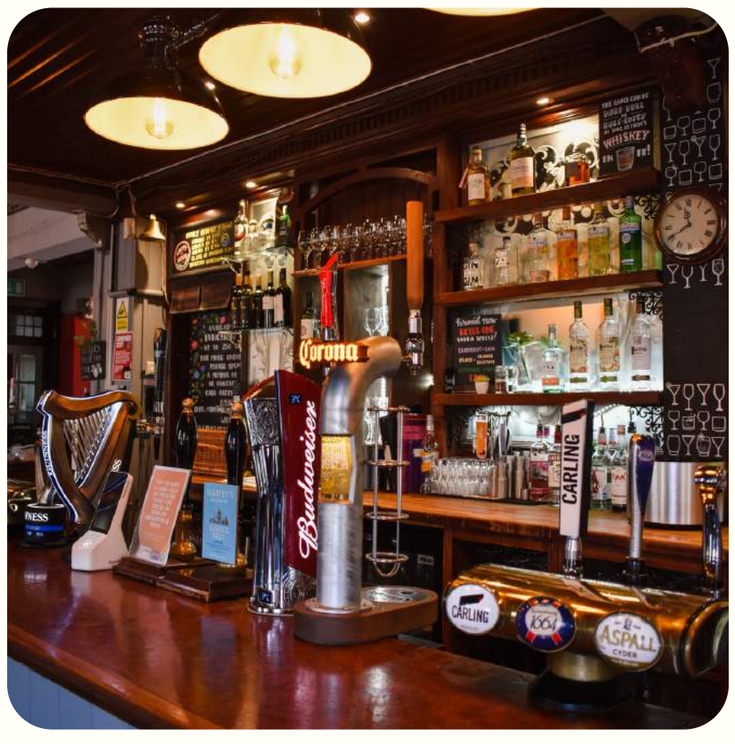
(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free

All prices are subject to change due to rising supplier costs.

IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF PRIOR TO PLACING YOUR ORDER SO THAT WE CAN ENSURE YOUR NEEDS ARE MET. ALSO, PLEASE NOTE THAT WE USE A WIDE RANGE OF INGREDIENTS AND THAT THE MAJORITY OF OUR FOOD IS PREPARED ON-SITE AND THEREFORE WHILST WE AIM TO BE AS ACCURATE AS POSSIBLE WITH THE INFORMATION WE PROVIDE, WE CANNOT GUARANTEE THAT OUR FOOD IS FREE OF UNINTENTIONAL ALLERGENS.

GALLERY

The West Wing



GALLERY

The Garden

GALLERY

The East Wing