

Canapé Menu

(Sample Menu)

Minimum order 30 Guests

Choose 3/4/6 items

- Smoked Salmon, Cream Cheese & Chives Blini
- Chicken Parfait Crostini with Red Onion Marmalade
- Sweet shredded Pork & Cheddar Tartlet
- Prawn Toast with Pickled Cucumber
- Coronation Chicken Vol au Vent
- Goats Cheese and Caramelised Onion Crostini
- Vegan Crostini with sun-blushed Tomatoes & Balsamic
- Vegan Cucumber with whipped 'Feta' & 'Yoghurt'

Please tell us about any allergies or dietary requirements before ordering, and please note that we use a wide range of ingredients and prepare most of our food on-site, so while we aim to be as accurate as possible with the information we provide, we cannot guarantee that our food is free of unintentional allergens.



Grazing Table

(Sample Menu)

Minimum order 50 Guests



Antipasti Platters

Includes Smoked Applewood Cheddar, French Brie, Salami, Parma Ham, Italian style marinated Olives, Chilli & Garlic Artichokes, Chutneys, Grapes & Strawberries

Selection of Breads, Pâtés and Dips

Includes Smoked Aubergine Pâté, Black Olive & Chilli Tapenade, Sun-blushed Tomato Pesto, Mini Focaccias, Pittas & Crudites.

Tabbouleh Salad

Finely chopped Parsley, Bulgur Wheat, Tomatoes, Mint & Onion seasoned with Olive Oil & Lemon Juice

Lemon and Coriander Chicken Wings

Salmon and Chive Tartlets

Sun-blushed Tomato and Feta Tartlets

Falafels with Tzatziki and Hummus

Roasted Red Pepper and Feta Salad

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Finger Buffet

(Sample Menu)

Minimum order 30 Guests

Choose 6/8/10 items



Meat Options

- Chicken Wings with BBQ, Hot or Sweet Chilli Sauce
- Mini Peri Peri marinated Chicken Skewers
- Sweet shredded Pork & Cheddar Tartlets
- Lamb Kofta Skewers with Garlic & Coriander Mayo
- Mini Sausage Rolls with Sage and Apple Sauce
- Pork Pies with Piccalilli
- Pepperoni Pizza Slices

Fish Options

- Breaded Cod Goujons with Tartar Sauce
- Tempura Prawns with Garlic Aioli
- Smoked Salmon, Crème Fraiche and Chive Tartlet
- Chefs smoked Haddock & Chive Fishcake

Vegetarian & Vegan Options

- Cherry Tomatoes, Mozzarella & Basil Pesto Skewers
- Vegetable Spring Rolls with Chilli & Lime Sauce
- Margherita Pizza Slices
- Vegan Sausage Rolls with Sage and Apple Sauce
- Onion Bhajis with Mango Chutney
- Rosemary Potato Wedges with Garlic Mayo
- Falafel Bites with Hummus & Chilli Oil
- Black Olive & sun-blushed Tomato Tapenade & Pittas

Sandwich Platter - Choose 3 fillings

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|------------------------------------|--------------------------------|
| • Roast Beef, Horseradish & Rocket | • Egg Mayonnaise |
| • Ham & Mustard | • Feta, Roasted Veg & Balsamic |
| • Cheese & Pickle | • Hummus & Roasted Veg |
| • Cheese & Tomato | • Falafel & Mango Chutney |

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BBQ Menu

(Sample Menu)

Minimum order 30 Guests

Available for West Wing & Garden bookings only during May-September

Choose 1 or 2 Main options and 3 or 5 Side options

Main Options from the BBQ

- Beef Burger OR Vegan Burger
- Lamb Kofta Skewer.
- Peri Peri marinated Chicken Skewer.
- Halloumi marinated in Chilli, Lime and Oregano
- Brighton Sausage Co. Hot Dog with Mustard, Ketchup and crispy Onions OR Vegan Hot Dog
- Chilli, Lemon & Ginger Tiger Prawn Skewer (+£4pp)
- Sirloin Steak in a Teriyaki Glaze (+£5pp)

Side Options for the Buffet

- Chicken Wings
- Corn on the Cob
- Lemon & Shallot Potato Salad
- Rosemary Potato Wedges
- Coleslaw
- Garlic Ciabatta slices
- Tomato and Red Onion Salad with Herb Oil
- Beetroot, Baby Spinach, Feta and Pine Nut Salad
- Roast Pepper & Penne Pasta Salad

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Cheese Board & Dessert Platter

(Sample Menu)



Cheese Board

Serves 10-15 people

A classic British Cheese Board served with a selection of Fruit Chutneys, Crackers & Grapes.

Dessert Platter

Minimum order 30 guests.

Available as an add-on to other menus only

Choose 4 :

- Chocolate Brownie Bites
- Baked Rocky Road
- Lemon Drizzle Cake Bites
- Mini Pavlovas
- Glazed Pineapple Skewers
- Chocolate-dipped Fruit

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3-Course Wedding Breakfast

(Sample Menu)

Available October–April only
Choose 1 Starter, 1 Main and 1 Dessert per person



Starters

- Chestnut Mushroom, Thyme and Truffle Soup
- Smoked Salmon, Cream Cheese, Lemon and Chive Roulade with Cucumber Jam.
- Chicken Liver and Bacon Pate with a Balsamic and Red Wine reduction on toast.

Mains

- Pan-seared Chicken Breast, Potato Fondant, Fine Beans and a caramelised Red Onion Jus.
- Classic Beef Bourguignon served with roasted new Potatoes with Herbs and Spinach.
- Smoked Haddock, Potato Fish Cake, creamed Leeks with poached Egg and streaky Bacon.
- Roast Butternut Squash, crushed Potatoes, Chestnut Mushrooms, Celeriac purée & Pistou

Desserts

- Lemon & Orange Posset with Ginger Biscuit crumb
- Poached Pear with White Wine syrup, served with Vanilla Ice-Cream
- Dark Chocolate & Amaretto Tart with candied Pecans & Chantilly Cream
- Cheese Plate : Brie, Cheddar & Blue Cheese served with Fig Chutney and Crackers (+£2pp)

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Allergy Plates

(Sample Menu)

Please speak to us about any guest allergens before ordering



Gluten, Dairy & Nut free Plate

The Meaty One

- Lemon & Coriander Chicken Wings
- Ham Hock Terrine
- Sun-blushed Tomato Pistou
- Italian-style Marinated Olives
- Chilli & Garlic Artichokes
- Gluten-free Crackers

Gluten, Dairy & Nut free Plate

The Veggie & Vegan One

- Falafels & Hummus (contains Sesame)
- Courgette Bhaji
- Sun-blushed Tomato Pistou
- Italian-style Marinated Olives
- Chilli & Garlic Artichokes
- Gluten-free Crackers

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