



Traditional Menu - (standard)

Some of our most popular dishes

Starters

Homemade soup served with bread roll & butter (V)

Leek & Potato, Cream of Vegetable or Carrot & Coriander

Smoked mackerel pate served with country bread

King prawn cocktail with a vanilla marie rose sauce

Homemade chicken liver parfait

with red onion marmalade and toasted focaccia

Garlic and herb sautéed mushroom bruschetta (V)

Ham & leek potato croquettes with wholegrain mustard mayo

Main Courses

Roast beef served with Yorkshire pudding

Bacon wrapped chicken breast

Individual steak and ale pie served with a red onion gravy

*Thyme & garlic marinated pork fillet served on sweet potato mash with a
creamy mushroom sauce*

Oven roasted salmon fillet with a salsa verde

Roasted Mediterranean vegetable lasagne (V)

Individual goats cheese and caramelised red onion tart (V)

*All main courses are served with roast or new potatoes, buttered carrots,
baby corn and fine green beans.*

Alternative vegetables can be served if desired

Desserts

Strawberry Eton mess

Sussex style banoffee pie

Rhubarb & ginger crumble

Zesty lemon pots with fresh raspberries

Trio of chocolate brownies

~ Rich dark chocolate ~

~ Salted Caramel ~

~ Chocolate & Walnut ~

Sticky toffee pudding with a warm toffee sauce

Traditional Menu (Standard)	Meeting & Event Plan	Tasting Session	Table Laying	Crockery & Cutlery**	Arrival Drinks Glasses	Canapes (4 per person)	Staff for Meal	Tea & Coffee	Price (excl. VAT)	Price (inc. VAT)
Delivery Only	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
Served Meal	x	x	x	x	x	x	✓	x	£25.00	£30.00
Bronze Package	✓	✓	✓	✓	x	x	✓	x	£35.00	£42.00
Silver Package	✓	✓	✓	✓	✓	✓	✓	x	£39.50	£47.40

****delivery charge from hire company applies**

hire-in catering equipment may be required at your venue**

See 'Packages' for further details of what's included

Tea & Coffee can be added for £2.00 + VAT