

Traditional Menu - Standard

some of our most popular dishes

Starters

Cauliflower & cheddar soup (v)

topped with croutons & smoked paprika oil & served with homemade bread

King prawn cocktail (gf/df)

on a bed of seasonal leaves topped with a vanilla Marie Rose sauce

Garlic & herb mushroom bruschetta (v)

chestnut & field mushrooms sautéed in garlic & butter topped with parsley & served on toasted focaccia

Homemade chicken & asparagus terrine (df)

served with apple chutney & homemade focaccia

Oven baked Sussex smokie

smoked haddock in a creamy cheese sauce, topped with breadcrumbs & served with homemade bread

Ham & leek potato croquettes* (df)

served with rocket & wholegrain mustard mayo

*(fryer required - £35.00 +vat to hire - if permitted at your venue)

Main Courses

Rare roast sirloin of beef

served with Yorkshire pudding & a rich beef gravy

Oven roasted chicken breast (gf/df)

wrapped in bacon & served with a rich chicken gravy

Individual steak & ale pie

served with a beef gravy

Thyme & garlic marinated pork fillet (gf)

served on sweet potato mash with a creamy mushroom sauce

Oven roasted salmon fillet (gf/df)

served with a salsa Verde

Roasted Mediterranean vegetable lasagne (v)

oven baked aubergines, peppers, courgettes & tomatoes with a bechamel sauce & topped with parmesan

Traditional sausage & mash

served with a red onion gravy

Goat's cheese & caramelised red onion tart (v)
individual tart made with homemade crispy shortcrust pastry

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

Desserts

Strawberry Eton mess (v/gf)
homemade meringue mixed with whipped cream & strawberries topped with raspberry coulis

Sussex style banoffee pie (v)
banana, toffee & whipped cream on a buttery biscuit base finished with chocolate curls

Rhubarb & ginger crumble (v)
stewed rhubarb & fresh ginger with a crumble top served with custard

Zesty lemon pots (v)
with fresh raspberries & homemade ginger shortbread

Trio of chocolate brownies (v/gf) (nuts)
Rich dark chocolate
Salted Caramel
Chocolate & Walnut

Sticky toffee pudding (v)
served 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	£27.00	£32.40
Bronze Package	✓	✓	✓	✓	x	x	✓	x	£37.00	£44.40
Silver Package	✓	✓	✓	✓	✓	✓	✓	x	£41.50	£49.80

**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