Private Dining Menu

Canape

Four per person

Starters

Heritage Tomato, Basil & Burrata Salad (v/gf) (nuts)
with a home-made pesto dressing & toasted pine nuts

Warm Asian Style Duck Fillet (gf/df)
served on mixed leaves with fresh mint, pomegranate seeds & a Thai dressing

Oven Baked King Prawns (gf)
with garlic & chilli roasted cherry tomatoes, feta & fresh coriander

Rainbow Beetroot Salad (v/gf) (df/vg on req)
served with whipped goat's cheese, pomegranate seeds & pea shoots

Roasted Butternut Squash & Harissa Soup (v/vg/df/gf)
with toasted Pumpkin Seeds & Chilli Oil

Trio of Salmon (gf)
smoked salmon, flaked hot smoked salmon, salmon & chive mousse

Bruschetta (v/vg/df) (gf on request)
with fresh tomatoes & herbs

Starters served with Home-made Bread, & Butter (gf bread / df spread on request)

Mains

Five-hour slow cooked Ox Cheek (gf) (df on req)
served with creamy mash, roasted parsnips, carrots & a red wine jus

Slow roasted Pork Belly (gf) (df on req)
with buttered savoy cabbage, sweet potato mash & a white wine jus

Sundried Tomato & Mozzarella stuffed Chicken Breast (gf) (df on req)
wrapped in Serrano ham served on crushed new potatoes with roasted Mediterranean vegetables

Pan seared Duck Breast with Five Spice Sauce (gf/df) **(£4 +vat supp)**
served on sweet potato puree & wilted spinach

Oven baked Cod with a Parmesan & Chorizo Crust (gf on req)
with a lemon butter sauce, served on crushed new potatoes with summer greens

Pan fried Fillet Steak (£4 +vat supp)
with dauphinoise potatoes, tender stem broccoli & a creamy peppercorn sauce

Slow roasted Shoulder of Lamb (gf) (df on req)
served on Boulangere potatoes with Mediterranean vegetables in a light tomato & rosemary jus

Filo Pastry Basket (v) (vg/df on req)
with a wild mushroom & spinach ragout, served with a root vegetable mash

Cauliflower Three Ways (v/gf) (vg/df on req)
roasted spiced cauliflower steak, creamy cauliflower puree & toasted cauliflower couscous

Desserts

Rich Chocolate & Kahlua Tart (v)

Summer Berry Pavlova (v/gf)

Salted Caramel Pecan Pie (v) (nuts)

Lemongrass Crème Brûlée with Shortbread Biscuit (v) (gf on req)

Biscoff Cheesecake (v) (vg/df on req)

Sticky Toffee Pudding with warm Toffee Sauce & Vanilla Ice Cream (v)

Sussex Banoffee Pie (v)

Trio of Desserts *(select for all please)*
strawberry pavlova (v/gf) tarte citron (v) rich chocolate brownie (v/gf) (nuts)

Optional Extras

Coffee, Tea & Chocolate Mints
£2.50 +vat per head

Cheese & Accompaniments
we will set up using a platter from the property, & leave for self-serve - £7.50 +vat per head

Sussex Cheese & Accompaniments
we will set up using a platter from the property, & leave for self-serve - £8.50 +vat per head

Private Dining Menu - £53.00 + vat (£63.60) per head + Staffing Charges
(minimum of 8 -12 people required depending on location & season)

You may select up to two options per course
(one starter & main should be v/vg if you have v/vg guests)

Parking charges may apply if parking not available on site