

## 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