

## **Traditional Menu – Standard**

*select up to three choices per course to offer your guests for pre-order*

### Starters

**Cauliflower & Cheddar Soup** (v) (gf on req)  
topped with croutons & smoked paprika oil

**King Prawn Cocktail** (gf/df)  
on a bed of seasonal leaves topped with a vanilla Marie Rose sauce

**Garlic & Herb Mushroom Bruschetta** (v) (vg/gf on req)  
chestnut & field mushrooms sautéed in garlic & butter topped with parsley

**Homemade Chicken & Asparagus Terrine** (df)  
served with apple chutney

**Oven baked Sussex Smokie**  
smoked haddock in a creamy cheese sauce, topped with breadcrumbs

**Ham & Leek Potato Croquettes\*** (df)  
served with rocket & wholegrain mustard mayo

***Baskets of home-made bread with butter (gf bread on request)***

### Main Courses

**Rare roast Sirloin of Beef with Yorkshire Pudding** (gf/df without y/pud)  
served with roast potatoes & a rich beef gravy

**Oven roasted Chicken Breast wrapped in Bacon** (gf/df)  
served with roast potatoes and a rich chicken gravy

**Individual Steak & Ale Pie**  
served on creamy mash with a beef gravy

**Butternut Squash, Chickpea & Spinach Curry in Filo Basket** (v) (vg on req) (gf without filo)  
served with aromatic rice

**Thyme & Garlic marinated Pork Fillet** (gf)  
served on sweet potato mash with a creamy mushroom sauce

**Oven roasted Salmon Fillet with Salsa Verde** (gf/df)  
served with crushed new potatoes

**Roasted Mediterranean Vegetable Lasagne** (v)  
served with side salad

**Traditional Sausage & Mash** (df on req)  
served with a red onion gravy

**Goat's Cheese & Caramelised Red Onion Tart** (v)  
served with crushed new potatoes

***Mains served with sharing bowls of seasonal vegetables***

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) (gf on req)  
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

**Sharing Boards of Mini Desserts**  
strawberry pavlova (v/gf)  
tarte citron (v)  
rich chocolate brownie (v/gf) (nuts)

*(please select this as **one option for all** - adaptations will of course be made for those with dietaries)*

Tea & Coffee can be added for £2.00 +vat  
or you may replace dessert with a self-serve tea, coffee & mini brownies station at no extra cost

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	£33.00	£39.60
Bronze Package	✓	✓	✓	✓	x	x	✓	x	£43.00	£51.60
Silver Package	✓	✓	✓	✓	✓	✓	✓	x	£47.50	£57.00

\*\*delivery charge from hire company applies  
hire-in catering equipment may be needed at your venue  
\*fryer required – can be hired in if suitable at your venue  
Please ask if you need further information on allergens