

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 fillo)
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 mixed leaf salad & garlic bread

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 tenderstem broccoli & roasted root 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) (vg brownie on req)

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