



WEDDING FOOD



Our kitchen team are committed to providing well executed, fresh food sourced from local suppliers.

The Head Chef has designed a selection of two, three or four course Wedding Breakfast Menus. There are three packages of [Silver](#), [Gold](#) or [Platinum](#), please see the current [menus](#) on [page 2](#). Occasionally our clients come to us with their own ideas for their Wedding Breakfast. Here is a selection of those [unique menus](#) that we have created for them.

CANAPES

Choose a selection of hand made items from our [Canape Menu](#) for each guest, perfect to accompany a martini cocktail or sparkling wine from our [Drinks Packages](#).

WEDDING BREAKFAST

You can choose from our freshly prepared starters, mains and desserts from our [Wedding Breakfast Menu](#). We cater for [vegetarian](#), special dietary requests and also have a [Children's Menu](#). These can all be arranged in advance. The charges for the breakfast menus include staffing, white linen, chairs, tables, food service, crockery and cutlery. Coloured linen is available at an additional charge.

EVENING BUFFET

Enjoy a late night feast with our retro seaside fish & chip cones, bacon butties, bowl food or [Artisan Sussex Cheese Towers](#). Please see our [Evening Buffet Menus](#).

*Clockwise from top right:
1. Caro Hutching,
2. Paul Fletcher
3 & 4 Zest Photography*

WEDDING BREAKFAST SILVER MENU

2019	2020
2 Course £40.00	2 Course £41.00
3 Course £45.00	3 Course £46.00

Starters

Prawn & Salmon Cocktail with Cucumber, Lettuce, Cress & Marie Rose Dressing [gf]

Anti Pasti Cured Meat Platter with Pickled Vegetables & Chilli Relish

Marinated Buffalo Mozzarella with Heritage Tomato, Basil & Olives [v, gf]

All served with Artisan Breads

Mains

Seared Fillet of Salmon with Mustard & Dill Cream, Watercress & Crushed New Potatoes [gf]

Hand Made Steak & Guinness Pie with a Red Wine Jus & Sussex Cheddar Mash

Seared Breast of Chicken with Sage, Lemon & Shallot Stuffing, Wild Mushroom Sauce & Bubble & Squeak Cake

South Coast Mackerel with Baby Gem, Salsa Verde, Caramelised Lemon & Crushed Potatoes [gf]

All Dishes Served with Seasonal Vegetables

Desserts

Chocolate Truffle with Fresh Strawberries & Cream

Pavlova with Seasonal Fruits & Cream [gf]

Lavender & Raspberry Mousse

Coffee & Mints

Please select the same dish from each course for all of your guests.

Dietary requirements can be specially catered for.

WEDDING BREAKFAST GOLD MENU

2019	2020
2 Course £45.00	2 Course £46.00
3 Course £49.50	3 Course £50.00

Starters

Brighton Blue & Parma Ham with an Endive, Pear & Fig Salad [gf]

Gravadlax with Pickled Fennel & Cucumber, Rocket & Horseradish Crème Fraiche [gf]

Feta & Heritage Tomato Salad with Olives, Cucumber, Mint & Oregano Oil [v, gf]

All served with Artisan Breads

Mains

Blackened Cod with Triple Cooked Potato Chips & Pea Purée

Slow Roast Bourbon Pork Belly with a Spice Jus, Peach Chutney & Champ [gf]

Sirloin of Beef with Roast Potatoes, Yorkshire Pudding & Port Gravy

Hand Made Chicken & Ham Pie with a Chardonnay & Thyme Sauce & Sussex Cheddar Mash

All Dishes Served with Seasonal Vegetables

Desserts

Summer Pudding with Cream

Dark & White Chocolate Mousse

Lemon Tart with Cream

Coffee & Mints

Please select the same dish from each course for all of your guests.

Dietary requirements can be specially catered for.

WEDDING BREAKFAST PLATINUM MENU

	2019	2020
2 Course	£49.00	£46.00
3 Course	£53.50	£50.00
4 course	£58.00	£50.00

Starters

*Cornish Dressed Crab with Rocket Salad & Lemon Olive Oil [gf]
Ham Hock Terrine, Beetroot Pickle & Sweet Drop Chilli
Goats Cheese Toast with Pickled Vegetables, Juniper, Dill, Toasted Seeds & Honey [v]
Scallops & Black Pudding with Pea Purée & Baby Shoots
All served with Artisan Breads*

Mains

*Sea Bass Fillet with a Lemon & Caper Liquor, Tomato Salsa & Dauphinoise Potato [gf]
Rack or Rump of Lamb with a Herb & Mustard Crust, Sherry & Lavender Jus & Fondant Potato
Chicken Ballotine with Porcini, Pancetta & Sage Stuffing, Marsala Sauce & Creamy Mash
Confit of Duck with Gratin Potato & a Red Currant Sauce [gf]
All Dishes Served with Seasonal Vegetables*

Desserts

*Strawberry & Rose Eton Mess [gf]
Peach & Prosecco Mousse
Chocolate & Toffee Cheesecake*

Artisan Sussex Cheeseboard, Biscuits & Chutney

Coffee with Chocolate Truffles

Please select the same dish from each course for all of your guests.
Dietary requirements can be specially catered for.

VEGETARIAN MAIN COURSES

Stuffed Romano Peppers with Ricotta, Oregano & Chilli served with New Potatoes [gf]

Roast Sweet Potatoes tossed with Sunflower Seeds & Spice, served with Wilted Spinach & a Poached Egg [gf]

Cauliflower Steak with Mushroom, Red Onion & Herb Polenta with Parmesan & Swiss Chard [gf]

Spinach, Tomato & Goat's Cheese Cannelloni with Honey Roast Carrots

Spiced Root Vegetable Pie with Sweet Potato Mash & Gravy

Mushroom Wellington with Sweet Potato Mash & Thyme Gravy

All Dishes Served with Seasonal Vegetables

Please choose one of the above Vegetarian Main Courses for all of your vegetarian guests.
Vegetarian mains will be priced at the Silver Menu price.

Most vegetarian dishes can be adapted for vegans.

CHILDRENS MENU

2019
2-Courses - £17.50
2020
2-Courses - £18.00

Main

Breaded Chicken
Cod Goujons
Home made Beef Burger
Sussex Sausages
Vegetarian Sausages
All served with chips and sauces

Penne Pasta with Tomato Sauce and Grated Cheddar

Dessert

Fruit Jelly with Vanilla Ice Cream
Vanilla Ice Cream with Chocolate Sauce
Fruit Crumble with Ice Cream

Children's Menu available for Under 11's only.

CANAPÉ MENU

2019 - £2.90 per Canapé
2020 - £2.95 per Canapé

Minimum Order of 3 Canapés per Head

Chicken Liver Pate & Redcurrant Jelly on Toast

Chicken Tikka & Cucumber Riatha Poppadom

Brie & Parma Ham Envelope

Mini Yorkshire Puddings
with Peppered Beef and Horseradish

Mini Aberdeen Angus Beef Burgers
with Cheddar and Smoked Bacon

Smoked Salmon & Cucumber Blinis

Mini Fish & Chips with Tartare Cream

Smoked Mackerel & Horseradish Cream on Rye

Asparagus & Salmon Rolls

Crab & Lemon Mayo Toasties

Red Pepper & Hummus Toast [v]

Mushroom with Lemon, Thyme
& Parmesan Toasts [v]

Salsa & Feta Filo Cup [v]

Quails Egg & Celery Salt [v]

Welsh Rarebit Toasts [v]

Grilled Vegetable, Humus
& Rose Harissa Blinis [v]

Olive Tapenade & Pea Shoots on Toast [vg]

Smoky Aubergine &
Rose Harissa on Sourdough [vg]

Goat's Cheese Pearl
& Red Onion Jam on Mini Crostini [v]

SUSSEX CHEESE TOWER

Our locally sourced Sussex Cheese Tower is beautifully presented with grapes, figs and edible flowers. Your Tower will then be de-constructed & displayed on a buffet with fruit, bread, crackers, butter & chutneys

Option 1 [Serves 30-40 people, approx 4.55kg]

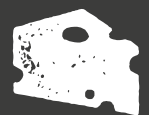
Charlton Cheddar 2.5kg
Sussex Camembert 1kg
Burwash Rose [semi-soft] 800g
Ash Pyramid [Goat's Cheese] 250g

Option 2 [Serves 60-80 people, approx 5.9kg]

½ round of Olde Sussex Cheddar 2kg
½ round of Sussex Blue 1.4kg [cut horizontally]
Sussex Brie 1kg
St George Camembert 1kg
Lord London [semi-soft] 500g

2019 - £8.95 per head

2020 - £9.50 per head



WEDDING EVENING BUFFET MENUS

MENU 1 - HOG ROAST BUFFET

Pulled Pork
Spiced Vegetable Bean Burger [v]
Crunchy Coleslaw
Brioche Buns
Apple Sauce
Potato Wedges

2019 - £17.00 per head
2020 - £17.50 per head

MENU 2 - PARTY BUFFET

Smoked Bacon
Pork Sausage
Potato Wedges
Brioche Baps

2019 - £11.00 per head
2020 - £11.50 per head

MENU 3 - PARTY PLATTERS

Smoked Fish Selection
Humus, Olive Tapenade, Grilled Vegetables,
Rose Harissa & Olives [vg]
English Cheeses
Pickles & Bread

2019 - £15.00 per head
2020 - £15.50 per head

MENU 4 - CHEESEBOARD

Selection of Artisan Cheeses Pickles,
Chutney and Crackers

2019 - £8.95 per head
2020 - £9.25 per head

Menu 5 - FISH & CHIP CONES

Cod Goujons & Chips
Halloumi with Mint & Sumac & Chips [v]

2019 - £6.25 per head
2020 - £6.50 per head

MENU 6 - EVENING FINGER BUFFET

Selection of Filled Bridge Rolls
Honey & Mustard Chipolatas
Sausage Rolls with Coleman's Mustard
Pepper & Mozzarella Arancini [v]
Potato Wedges [v]
Vegetable Samosas [v]
Vegetable Dim Sum with Plum Sauce [v]
Falafels with Humus Dip [v]
Cod Goujons with Tartare
Selection of Mini Quiche Slices [v]
Coriander, Lime & Ginger Marinated Chicken Kebabs
Vegetable Crudités with Humus & Spiced Mayo Dip [v]
Olives & Crisps [v]

2019

3 items £12.50 per head
4 items £13.75 per head
5 items £15.00 per head
6 items £16.25 per head
7 items £17.50 per head
8 items £19.00 per head

2020

3 items £13.00 per head
4 items £14.30 per head
5 items £15.60 per head
6 items £16.90 per head
7 items £18.20 per head
8 items £19.50 per head

MENU 7 - PIZZA PLANKS

Pizza Slice Selection
Garlic Bread

2019 - £8.95 per head
2020 - £9.25 per head

MENU 8 - KEBAB STAND

Marinated Chicken with Tzatziki,
Humus, Cucumber & Tomato Herb
Falafel, Pickled Vegetables, Rose Harissa & Humus [vg]
Pulled Pork with Pickled Fennel, Apple Sauce & Salad
Spicy Moroccan Chicken with Parsley & Mint Salad &
Tahini

Choose up to 3 Kebabs. 1 Kebab per person
[Minimum of 40 guests]

2019 - £11.00 per head
2020 - £11.50 per head