



# 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

2020 & 2021  
2 Course £41.00  
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

2020 & 2021  
2 Course £46.00  
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

2020 & 2021

2 Course £50.00

3 Course £54.00

4 Course £59.00

## **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

2020 & 2021

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

2020 & 2021

£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

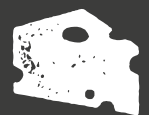
## Option 1 [Serves 30-40 people, approx 4.55kg]

*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*

*2020 & 2021*  
£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*

*2020 & 2021*  
£17.50 per head

## **MENU 2 - PARTY BUFFET**

*Smoked Bacon*  
*Pork Sausage*  
*Potato Wedges*  
*Brioche Baps*

*2020 & 2021*  
£11.50 per head

## **MENU 3 - PARTY PLATTERS**

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

*2020 & 2021*  
£15.50 per head

## **MENU 4 - CHEESEBOARD**

*Selection of Artisan Cheeses Pickles,*  
*Chutney and Crackers*

*2020 & 2021*  
£9.25 per head

## **Menu 5 - FISH & CHIP CONES**

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

*2020 & 2021*  
£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]*

*2020 & 2021*

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*

*2020 & 2021*  
£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]

*2020 & 2021*  
£11.50 per head