



MENUS

Our kitchen team is committed to providing well-executed, beautiful food, with a delicious range of two, three, and four-course menus, freshly made using seasonal ingredients.

From whichever menu you choose, our preference is for you to select the same meal for each of your guests and we will adapt your choices to suit your guests dietary requirements. However, we can also offer a choice of dishes if preferred.

There is a separate vegetarian menu, with most meals being easily adaptable for vegans.



SILVER MENU

2 Course £33.00

3 Course £37.00

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

Prices subject to VAT



GOLD MENU

2 Course £37.00

3 Course £41.00

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

Prices subject to VAT



PLATINUMMENU

2 Course £41.00

3 Course £45.00

4 Course £49.00

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

Prices subject to VAT



VEGETARIAN MAINCOURSES

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

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

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

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

Spiced Root Vegetable Pie
with Sweet Potato Mash & Gravy [v]

Mushroom Wellington
with Sweet Potato Mash & Thyme Gravy [v]

All Dishes Served with Seasonal Vegetables

Vegetarian mains will be priced at the Silver Menu price.

Most vegetarian dishes can be adapted for vegans.