

## BUFFET LUNCH MENU

### MAINS

*Choose three items*

Sussex Best Bitter Braised Beef, Onions,  
Mushroom, Bacon Lardons (Ce,Su,M,G)

Chicken Tikka Masala Curry, Basmati Rice (Ce,Su,M,G)

Thai Chicken Curry, Coconut Rice (Ce,Su,M)

Beef Lasagne Al Forno, Garlic Bread (Ce,Su,M,G,E)

Cajun Spiced Fish Goujons,  
Mango & Lime Mayonnaise (F,G,E)

Panko Crumbed Mini Fish Cakes,  
Cucumber & Chilli Mayonnaise (M,Su,F,G,E)

Vegetable Korma, Basmati Rice (Ce,Su,G,V,PB)

Leek & Spinach Pie,  
Chive & Spring Onion New Potatoes (M,Su,V,G)

Vegetable Lasagne Al Forno, Garlic Bread (Ce,M,G,E,V)

Vegetable Thai Curry, Coconut Rice (V,PB)

### SALADS

*Choose four items*

Caesar Salad (G,M,F,Su,E,V)

Cucumber, Melon & Feta Salad (M,Su,V,PB)

Mixed Baby Leaf Salad (V,PB)

Roast Vegetable & Almond Salad (N,Su,V,PB)

Panzanella Salad (G,M,Su,V)

Niçoise Salad (Mu,Su,E,V)

Coleslaw (E,V)

Beetroot, Carrot & Sultana Salad (Su,V,PB)

Cauliflower & Roast Sweet Potato (Su,V,PB)

Greek Salad (Su,V,PB)

### DESSERTS

*Choose two items*

Fresh Fruit Salad, Passion Fruit Syrup (V,PB)

Butterscotch Profiteroles (M,G,E,V)

Mixed Berry Eton Mess (M,E,V)

Banana Salted Caramel Coupe (M,G,E,V)

Raspberry Cranachan, Oatmeal Biscuit (M,G,E)

White Chocolate, Raspberry & Lime Trifle (M,G,E)

Chantilly Cream Filled Choux Bun (M,E,G)

Strawberry Tart (M,E,G)

Fudge Rocky Road (M,E,G,So)

Chocolate Mousse, Sour Cherry Compote

Shortbread Biscuit (M,G,E,So)

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Serving of Tea & Coffee

Please select 3 main courses, 4 salads and 2 desserts including plant-based options for your guests to enjoy.

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

## DINNER MENU

### STARTERS

- Ham Hock & Confit Chicken Terrine (Ce,M,Mu,Su)  
Piccalilli, Parsley Purée
- Thinly Sliced Parma Ham (Su,M)  
Ricotta, Balsamic Figs & Roquette Salad
- Chicken Liver Parfait (G,So,M,Su)  
Fig Chutney & Baby Salad
- Chicken & Pistachio Terrine (E,M,N)  
Coronation Mayonnaise
- Panko Breaded Local Caught Hake (F,G,E,Su)  
Cucumber & Lemon Mayonnaise
- Classic Prawn & Crayfish Cocktail (Sh,E,Su)  
Marie Rose Sauce, Crisp Iceberg Lettuce
- Smoked Salmon & Cream Cheese Roulade  
(F,M,Su,Mu)  
Wasabi Mayonnaise, Watercress
- Roast Mediterranean Vegetable Tartlet (Su,M,V,PB)  
Tofu & Olive Tapenade
- Roast Tomato Soup, Herb Oil (Ce,V,PB)
- Sweet Pepper & Basil Compression (Su,V,PB)  
Herb Oil, Micro Salad

### MAINS

- Free Range Chicken Breast (G,Su,M,Ce)  
Sage & Onion Crust, Fondant Potato, Seasonal  
Vegetables & Smoked Bacon Jus
- Roast Rump of English Lamb (Ce,M,Su)  
Rösti Potato, Seasonal Vegetables, Harissa Spiced Jus
- Roast Sirloin of Beef (Ce,Su,M)  
Fondant Potatoes, Seasonal Vegetable & Truffle Infused Jus
- Orange & Tarragon Glazed Duck Breast (Ce,Su,M)  
Vegetable & Potato Pie, Port Jus
- Apricot & Sage Rolled Belly of English Pork (Ce,Su,M)  
Savoy Cabbage & Leek Creamed Potato, Seasonal Vegetables, Cider Jus
- Corn Fed Chicken Supreme (Ce,Su,M)  
Paprika Fondant Potato, Chargrilled Mediterranean Vegetables,  
Sun-Blushed Tomato & Chorizo Oil Dressing
- Pan Fried Fillet Of Seabass (F,M,Su)  
Crushed New Potatoes, Seasonal Vegetables, Champagne Cream Sauce
- Chickpea, Leek & Cauliflower Wellington (G,Su,V,PB)  
Salt Baked Vegetables, Lentil & Coriander Sauce
- Beetroot, Tofu & Spinach Risotto (Su,V,PB)  
Roquette, Seasonal Vegetables
- Ricotta & Spinach Cannelloni (G,M,Su,N,V)  
Rosemary Marinated Roast Vegetables, Pepper & Roquette Pesto

### DESSERT

- Lemon Meringue Pie (G,M,E,So,N)
- Dark Chocolate Marquise,  
Praline Cream (G,M,E,So,N)
- Amaretto Cream Profiteroles,  
Hazelnut Dacquoise (G,M,E,N)
- White Chocolate & Strawberry Cheesecake  
(G,M,E,So)
- French Glazed Lemon & Lime Tartlet,  
Mango Compote (G,M,E)
- Sticky Toffee Pudding,  
Toffee Sauce (G,M,E)
- Warm Pineapple Tart Tatin,  
Coconut Ice Cream (Su,G,M,E)
- Selection of Plant Based Ice Creams (So,V,PB)
- Chocolate Torte with Kirsch Cherries (G,So,V,PB)
- Fresh Fruit Platter,  
Raspberry Sorbet (V,PB)
- Choice of Tea or Coffee  
and Petit Fours

Please select up to 3 choices from each course. Alternative dishes can be provided for dietary requirements. Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event. A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

## BBQ MENU

£40.00 PER PERSON

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Wagyu Beef Hamburger  
(Su,G)

Cumberland Sausage Ring,  
Glazed with Honey & Mustard  
(Su,G)

Cajun Spiced Chicken Breast Pieces

Chili & Smoked Paprika  
Marinated Halloumi  
(M)

Teriyaki Salmon Parcels  
(F,So,G)

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Rainbow Coleslaw Salad  
(M,E,G,Su)

Caesar Salad  
(G,E,F,M)

Roast Vegetable & Sweet Potato Salad,  
Pumpkin Seeds  
(Su)

Mixed Baby Leaf Salad

Corn on the Cob (M)

Soft Burger Buns (G)

Salt Baked New Potatoes (M)

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Fresh Fruit Salad  
Passion Fruit Syrup  
(V,PB)

Vanilla Cheesecake  
Blueberry Compote  
(M,G,E)

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