

Premium Private Dining Packages

Hosted in a private room from 12 to 20 guests, with menus offering the finest ingredients freshly prepared and cooked to order, with each dish matched to one of our carefully selected wines.

Menu 1

£70

Includes wine package

Starter

Crab Salad

apple, cucumber, avocado purée, toasted sourdough

Pinot Gris reserve, Adam, Alsace, 2022

Main Course

Venison Loin (GF)

celeriac fondant, wild mushrooms, cavolo nero, juniper jus

Rioja Reserva, Spain, 2018

Dessert

Banana Parfait (V)

torched banana, caramel popcorn, salted caramel ice cream

Chateau Hauts Mayne, Sauternes

Coffee and Petit Fours

All prices exclusive of VAT

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Menu 2 £85

Includes wine package
Ridgeview Bloomsbury NV – Sparkling wine from Sussex

Starter

Lobster Ravioli
lemongrass sauce

Matahiwi Estate, New Zealand, 2022

Main Course

Lamb Rack (GF)
boulangerie potatoes, heritage carrots, green beans wrapped in Parma ham, jus

Primitivo Appassimento, Puliga, Italy 2021

Dessert

Classic Opera Cake
served with coffee ice cream

Brighton Blue

Taylor Late Bottled Vintage Port

Coffee and Petit Fours

Menu 3 £100

Includes wine package
Bolney Classic Cuvee NV – Sparkling wine from Sussex

Starter

Roast Scallops (GF)
pickled cauliflower, cauliflower purée, caper & golden raisin beurre noisette

Chablis, Domaine Tremblay, Burgundy, France 2022

Main Course

Beef Fillet (GF)
rosti potato, buttered spinach, heritage carrots, red wine jus
Chateau Pasquette, St. Emilion Grand Crus, Bordeaux, France 2017

Dessert

Raspberry Mille-Feuille (V), vanilla crème pâtissière
Chateau Hauts Mayne, Sauternes

Brighton Blue

Taylor Late Bottled Vintage Port

Coffee and Petit Fours

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Private Event Menus and Packages

We offer a range of set menus, or you can select a choice of dishes to offer your guests

Menu 4

£32

Starter

Smoked Mackerel Pâté
toasted sourdough, salad leaves, lemon dressing

Main Course

Roast Corn-Fed Chicken Breast (GF)
spring onion mash, tenderstem broccoli, red wine
jus

Dessert

Chocolate and Cherry Torte (V)
cherry compote

Menu 5

£32

Starter

Salmon Gravadlax
cucumber, crisp bread croustade, herb oil

Main Course

Braised Featherblade of Beef (GF)
root vegetables, new potatoes, green beans

Dessert

Egg Custard Tart (V)
roast plum, vanilla ice cream

Menu 6

£32

Starter

Crayfish & Prawn Cocktail
tomato and onion salsa, guacamole, Marie Rose

Main Course

Pork Belly (GF)
dauphinoise potato, savoy cabbage, mustard, cider
sauce

Dessert

Raspberry & White Chocolate Cheesecake (V)

- 🌿 We can offer a cheese board for the table as an extra course (6 persons) for £36
- 🌿 All set menus can offer a vegetarian/vegan alternative
- 🌿 To add an extra choice please add £2 per course
- 🌿 All menus include tea and coffee

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free

All prices exclusive of VAT

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Menu 7

£32

Starter

Chicken, Mushroom & Smoked Bacon Terrine
spiced tomato chutney, dressed leaves

Main Course

Pan-Seared Sea Bream (GF)
crushed new potatoes, char-grilled courgette, tomato &
olive salsa

Dessert

Lemon and Lime Tart (V)
fresh raspberries

Menu 8

£36

Starter

Salmon Gravadlax
cucumber, crisp bread croute, herb oil

Main Course

Roasted Lamb Rump (GF)
potato rösti, tenderstem broccoli, port jus

Dessert

Rich Chocolate Tart (V)
orange purée, vanilla ice cream, cocoa nib tuille

Menu 9

£36

Starter

Roasted Red Pepper & Tomato Soup (VG) (GF)
basil oil

Main Course

Venison Haunch (GF)
wild mushrooms, caramelised onions, cavolo nero, game
chips

Dessert

Tiramisu (V)
coffee ice cream

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Private Event Menus and Packages

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Menu 10

£36

Starter

Crab & Potato Tian
dill, mixed leaves

Main Course

Gressingham Duck Breast (GF)
crushed new potatoes, passionfruit sauce, green beans

Dessert

Apple Panna Cotta
caramelised apple, cinnamon shortbread

Menu 11

£36

Starter

Parma Ham
crispy artichokes, baby mozzarella, pickled watermelon

Main Course

Roasted Cod (GF)
cannellini & butter beans, spinach, roast red pepper coulis

Dessert

White Chocolate Cheesecake (V)
roasted strawberries, strawberry sorbet

Menu 12

£40

Starter

Beef Carpaccio (GF)
pickled red onion, crispy artichoke, capers, dill mayonnaise

Main Course

Halibut Fillet (GF)
confit potatoes, buttered leeks, salted grapes, tarragon &
white wine cream sauce

Dessert

Rich Dark Chocolate Ganache (V)
black cherry sorbet, Kirsch cream

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Vegetarian / Vegan Alternatives

Starters

Beetroot Tostada
avocado & chilli, mixed leaves, herb oil (VG) (GF)

...

Herb-Crusted Aubergine
tomato, capers, vegan cheese, gremolata (VG) (GF)

...

Mediterranean Bruschetta
mozzarella, artichoke, olives, sun-blush tomato (V)

...

Butternut Squash Arancini
crispy sage, salad leaves, herb oil (V) (GF)

Mains

Soft Polenta & Mediterranean Vegetable Tian (GF) (VG)
rich tomato sauce, rocket, balsamic

...

Seared Cauliflower Steak (GF) (VG)
confit potatoes, green beans, cauliflower purée, sauce
grenobloise

...

Roast Vegetable Wellington (V)
rösti potato, spinach, wild mushrooms, madeira sauce

...

Butternut Squash Risotto (GF) (VG)
toasted seeds, pumpkin oil

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Hot Fork Buffets

Served from chaffing dishes or hot light with a dessert or cheese.

***Menu 14** - Pick three main courses including a vegetarian option

Menu 13

£30

The Asian Buffet

Minimum 40 guests

Mains Dishes

Lamb Rogan Josh (GF)

Beef Madras (GF)

Thai Prawn (GF)

Kashmiri Vegetable (VG) (GF)

Cauliflower Dhansak (VG) (GF)

Pilau rice (VG) (GF)

Poppadum's, Onion Bhajis, Vegetable

Spring rolls, Mango chutney, red onions, tomato concasse, and mint yoghurt dressing (V)

Desserts

Limoncello Panna Cotta, Blueberry Compote (GF)

Treacle Tart with clotted cream (V)

Cheese selection

Menu 14*

£30

The Funky Food Buffet

Minimum 25 guests

Sharing Boards

Glazed pork belly skewer with caramelised pineapple and spring onion (GF)

Salt & Pepper prawns chilli dip

Onion Bhajis (V)

Wild mushroom arancini with tarragon mayonnaise and watercress (V, VG, GF)

Mains Dishes

Deep Fried Haddock

Roffey Park Beef Burgers

Duck Bao Buns with Pickled Cucumber and Hoi Sin Sauce

Breaded Plaice Goujons in a burger bun

Halloumi Burger with Slaw (V)

Vegan Burger (VG)

Mixed Salads (VG) (GF)

Chips (GF) (V)

Mushy Peas (VG)

Desserts

Selection of Desserts

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free

All prices exclusive of VAT

2-Course Hot Fork Buffets

Served from chaffing dishes with a dessert or cheese

Minimum 24 people

Menu 15

£22

Mains

Chicken & Chorizo
baby onions, tomato sauce

Cod Fillet (GF)
curried cauliflower, wilted greens, golden raisins

New potatoes and green beans

Dessert

Chocolate Tiramisu Brownie (V)
Cheese selection

Menu 16

£22

Mains

Cajun-Spiced Salmon Fillet
fregola, roast peppers, pesto, spring onions

Traditional Lasagne
Sugar snap peas & balsamic onions, braised leeks

Dessert

Salted Caramel Banoffee Pie (V)
Cheese selection

Menu 17

£22

Mains

Beef & Mushroom Stroganoff (GF)
pilau rice

Haddock Fillet (GF)
Mediterranean vegetable ratatouille
Lentil, Spinach & Vegetable Hotpot (VG) (GF)

Glazed beetroots & carrots

Dessert

Biscoff Mousse (V)
Cheese selection

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All prices exclusive of VAT

Working Lunches

Minimum 12 people

Menu 17

£22

The Hearty Buffet

Jerk Chicken Skewers (GF)

Prawn & Salmon Skewers (GF)

Cherry Tomato & Goats Cheese Quiche (V)

Honey & Mustard Chipolatas

Cajun-Spiced Wedges (VG) (GF)

served with tomato salsa dip

Vegetable Samosas (V)

mango chutney (VG)

Selection of Sandwiches – Coronation Chicken, Roast Beef and

horseradish, Stilton & beetroot,

Tuna balsamic mayo

Smoked Salmon & cream cheese wraps

Selection of Desserts

Menu 18

£22

The Healthy Buffet - Grazing Table

Mediterranean Bruschetta (V)

Vegetarian Wellington (V)

Beetroot & Guacamole in Gem Lettuce (VG) (GF)

Duck & Hoisin Bao Bun

Continental Charcuterie & Cheese (GF)

Smoked Salmon & Cream Cheese Wraps

Sweet Potato Salad with Rocket & Feta (V) (GF)

Red Peppers filled with Cream Cheese & Balsamic (V)

Pickled Onions

Vegetable Crudités with Hummus (VG) (GF)

Selection of Desserts

Menu 19

£9.50

The Sandwich Buffet

Sandwich & Wrap Selection

1.5 rounds per person

Coronation Chicken

Roast Beef & Horseradish

Ham & Mustard

Stilton & Beetroot (V)

Cheddar & Chutney (V)

Avocado & Peppers (V)

Egg Mayonnaise (V)

Tuna Mayonnaise with rocket and balsamic

Fresh Salmon & Chive

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free

All prices exclusive of VAT

BBQ Menus

Menu 21

£22

Minimum 24 people

Prime Beef Burger
Pork Sausages
Garlic and herb chicken (GF)
Prawn Skewers (GF)
Vegan Burgers (VG)
Char-Grilled Mediterranean vegetables (VG) (GF)
Selection of Seasonal Salads

Selection of Desserts

Menu 22

£30

Minimum 36 people

Minty Lamb Rump (GF)
Garlic and Herb Chicken (GF)
BBQ marinated minute Steaks (GF)
Char grilled Vegetables (VG) (GF)
New potatoes (VG) (GF)
Seafood Paella (GF)
Vegetarian Paella (VG) (GF)
Selection of Seasonal Salads

Selection of Desserts and cheese

All prices exclusive of VAT

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free



Canapés

Selection of 4 canapés £10, selection of 6 canapés £12

Menu 23

- Parmesan sablé biscuit with truffle cream cheese and chives (V)
- Mini crumpets topped with marmite butter and Sussex charmer cheese (V)
- Wild mushroom arancini with tarragon mayonnaise and watercress (V, VG, GF)
- Bruschetta with sun blushed tomatoes, olive tapenade and torn burrata (V) (can be VG)
- Mini jacket potatoes with smoked pancetta, sour cream and cheddar (GF) (V without pancetta)
- Smoked mackerel pâté with pickled cucumber on toasted ciabatta
- Seared figs with parma ham, honey and blue cheese (GF)
- Smoked salmon tartare crostini with sour cream, salmon caviar and fresh dill
- Glazed pork belly skewer with caramelised pineapple and spring onion (GF)
- Coronation chicken tartlet with crispy chickpeas and coriander (can be GF)

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Begin your event in style with our handpicked selection of canapés. Choose 4 for £10 or 6 for £12, each made with the finest ingredients to create a delicious and elegant treat. These bite-sized delights are the perfect start to your reception, offering a refined touch to welcome your guests. Whether it's a formal event or a more relaxed occasion, our canapés are sure to make a lasting impression and set the tone for a memorable evening.