



Family Style Menu...

This is our favourite way to eat! There is something really special about sharing food with friends and family - or making new friends!

Our menus are centered around a theme and have a main dish as well as a whole range of beautiful accompaniment and side dishes, all designed to be shared at the table.

The menus are designed to get the guests at the table to interact and form little 'families' whilst enjoying the delicious food.

If you have any ideas of your own, we'd love to hear them too!

Why not ask us to provide the 'head of the table' with an apron and carving ste, and get them to serve the rest of their table!

	2025	2026
One Course:	£44.95 per guest	£46.95 per guest
Two Course:	£51.95 per guest	£54.95 per guest
Three Course:	£54.95 per guest	£57.95 per guest

Prices subject to VAT @ 20%
Based on a minimum of 80 guests

Sharing Starter Platters...

Cheese & Charcuterie Platter...

A selection of Sussex cheese and cured meats, baked figs, chutney and oatcakes

Vegan Mezze Platter...

Pea and mint falafel, chragrilled Mediterranean vegetables, beetroot and horseradish, vegan kale pesto, white bean, coriander and lemon dip

Antipasti Platter...

Pumpkin and parmesan Aranchini, pizza fritta with mozzarella and fresh basil, ratatouille crostini, balsamic meatball skewers

... Or choose any starter from our set menus!





Showstoppers...

Choose one option

Italian Style Porchetta...

slow roast shoulder of woodland reared Sussex pork with sage, fennel and lemon, pancetta rolled, stuffing balls, baked apples, Sussex cider vinegar

This Italian classic pork dish is such a crowd pleaser! Like hog roast only way better! Loads of super tender melt in the mouth pork, crispy crackling - you can't go wrong. This goes great with some roast new potatoes and some simple salads for a pop of colour and crunch!

Sussex Spring Lamb Kleftiko...

Roasted in a parcel with garlic, wild rosemary and lavender served with houmous and tzatziki

This delicious slow roast lamb falls off the bone so no need for carving! It goes great with greek/Lebanese style sides and accompaniments or as a classic roast dinner.

Roast Chicken Smoked In Hay...

With barbecued chicory, horseradish yorkies and rosemary jus

We came across this lovely way to cook chicken in France. It is smoked in fresh hay to give the most amazing but not overpowering aroma and char to the meat. Best served with barbecue style sides and salads

Ultimate Smoked Beef Brisket...

With a smokey harissa glaze, served with pickled red onion, chimichurri and soft tortillas

*If you like Mexican flavours and spices then oh my gosh - this is the one for you!
Throw in some fresh slaw, rice and beans and you've got the best spread
you've ever seen!*

Whole Smoked Trout...

Cooked on a plank with tiger prawns, burnt lemons, fennel and samphir

*You've got to see this one to believe it. Each table gets a whole side of boneless trout,
baked and blowtorched on a wooden plank and served with the perfect
seafood accompaniments. Awesome to look at and easy to serve!*

Butternut, Spinach and Sussex Goats Cheese Wellington

Topped with crispy sage and chestnuts, served with a red wine and thyme gravy

*Thinking of ditching the meat? This giant wellington looks and tastes so great
that your meat eating guests won't even notice!*

Wild Mushroom Wellington... (Vegan)

In puff pastry croute with black truffle and salsa rosso

*I've been vegan since 2020, and this is mine and my wifes go-to dish for special
occasions. The smell of the fresh truffle with mushrooms fills the room!
Even our meat eating friends rave about it too!*





Sides & Salads...

Choose three options

Proper Roast Potatoes

Roasted New Potatoes w/rosemary and sea salt

Roast Heritage Carrots and Parsnips glazed w/ honey and thyme

Sauteed broccoli and french beans w/toasties seed and lime dressing

Fennel, apple and herb slaw

Rocket, watercress and spinach salad w/honey mustard vinaigrette

Mixed baby leaf salad w/ a classic honey mustard dressing

Giant Cous Cous and chragrilled vegetables, sun-dried tomato and oregano

Watermelon, avocado and feta salad w/rocket, chilli and lime

Mexican slaw w/chilli and lime vinaigrette

Macaroni Triple cheese topped w/crunch herb breadcrumbs

Roasted Pumpkin salad w/goats cheese, walnuts, pomegranate and orange dressing

Mexican 'dirty' rice salad w/peppers and black eyed peas

Smokey roast veg and three bean salad w/rosemary oil and balsamic glaze

Dessert...

Choose one option

Sticky Toffee Pudding

W/salted caramel sauce, clotted cream and smashed honeycomb

Lemon Posset (gf)

W/poached strawberries and vanilla shortbread

Chocolate & Guinness Cake

W/stout caramel sauce served w/baby Guinness shot

Morello Cherry Cheesecake

W/raspberry coulis and chocolate shards

Lebanese Brioche Pudding

W/apricots, pistachio and cardamon custard

Warm Banana & Biscoff Cake

W/spiced rum glazed bananas, Biscoff sauce (vegan)

