

## WEDDING BREAKFAST MENUS...

PLEASE SELECT A MAXIMUM OF THREE CHOICES PER COURSE WHICH CAN INCLUDE A VEGETARIAN OPTION, THE HOTEL WILL REQUIRE A WORKING TABLE PLAN WITH GUEST CHOICES NO LATER THAN 6 WEEKS BEFORE THE DATE OF YOUR WEDDING.

### Starter

Crab and Dill Pate, Chorizo Toast and Herb Salad	£9.50	Grilled Fillet of Black Bream, Herb Crushed Potatoes, Pak Choi, Sauce Vierge	£25.50
Tomato and Mozzarella Tart, Basil Pesto and Rocket Leaves	£8.75	Salmon Wellington with Mushroom and Spinach Duxelle, Creamed Potato, Lemon Chive Cream	£26.50
Homemade Soup of your Choice	£8.25	Slow Roasted Shoulder of Sussex Lamb, Roast Potatoes, Savoy Cabbage, Minted Lamb Jus	£26.50
Pressed Ham and Leek Terrine with Homemade Piccalilli	£8.75	Roast Chicken Breast, Cocotte Potatoes, Chantenay Carrots, Light Thyme Sauce	£25.50
Mille Feuille of Smoked Halibut and Cream Cheese, Lemon Beurre Blanc	£9.50	Goats Cheese and Roasted Pepper Filo Parcels, Thyme Sautéed Potatoes, Balsamic Reduction	£24.50
Classic Prawn Cocktail, Lemon and Paprika	£9.75	Confit of Pork Belly, Creamed Sherry Puy Lentils, Apple and Sage Compote, Shallot Jus	£26.50
Baked Field Mushrooms with Stilton Crust, Port Syrup	£8.75	Fillet of Beef Wellington, Pommes Anna, Red Cabbage, Red Wine Jus	£29.50
Open Seafood Tart with King Prawn, Scallop and Mussels, Lemon Grass Cream	£10.50	Roast Rump of Lamb, Potato and Aubergine Gratin, Spinach, Rosemary Jus	£28.50
Traditional Smoked Salmon Platter, Capers and Buttered Brown Bread	£10.50		
Homemade Smoked Bacon and Tomato Quiche, Walnut and Apple Salad	£9.00		
Caramelised Onions and Goats Cheese Tart, Frisée Leaves, Balsamic Reduction	£8.75		
Pressed Duck and Foie Gras Terrine, Plum Relish, Toasted Brioche	£10.50		

### Intermediate Courses

#### Soups - Served in Demitasse Cups

Minestrone Soup	£3.50
French Onion Soup	£3.50
Lobster Bisque	£3.50
Sweet Potato and Thyme Veloute	£3.50

#### Sorbets

Champagne and Raspberry	£3.25
Lemon and Lime	£2.75
Gin and Tonic Granite	£2.75
Passion Fruit	£2.75

#### Main Course

Breast of Chicken wrapped in Smoked Bacon, Fondant Potato, Mushroom Veloute	£26.50
Braised Blade of Beef, Horseradish Dauphinoise, Fine Beans, Red Wine Braising Sauce	£25.50

### Vegetarian

Courgette, Tomato and Parmesan Tart with Chunky Ratatouille and Basil Pesto Dressing	£24.50
Wild Mushroom and Spinach Cannelloni, Artichoke Salad	£24.50

### Dessert

Sharp Lemon Tart, Crème Fraiche	£8.50
White and Dark Chocolate Mousse, Caramel Sauce	£8.75
Apple and Plum Crumble, Vanilla Ice Cream	£8.50
Vanilla Panna Cotta, Fresh Raspberries	£8.75
Passion Fruit Parfait, Dark Chocolate Sauce	£8.75
Dark Chocolate and Mint Marquise	£8.75
Fig, Pear and Almond Tart, Chantilly Cream	£8.75
Strawberry Pavlova (available July – September)	£8.75
Cassis Glace Soufflé	£8.50
Raspberry Short Cake with Vanilla Cream	£8.75
Assiette of Chocolate, Mandarin Coulis	£10.50
British and Continental Cheese Selection, Pear Chutney	£9.50

### Tea, Coffee and Petit Fours

Freshly Brewed Filter Coffee or Tea with Petits Fours	£3.75
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## CHILDREN'S MENU...

PLEASE SELECT ONE STARTER, ONE MAIN COURSE AND ONE DESSERT.

### Starter

- Soup of the Day
- Fish Goujons with Chive Mayonnaise
- Seasonal Fruit Platter with Mixed Berry Coulis
- Sesame Chicken Skewer with Salad and Soy Dressing
- Traditional Prawn Cocktail

### Main Course

- Cumberland Sausage with Mashed Potatoes and Onion Gravy
- Roast Chicken Breast with Potatoes and Seasonal Vegetables
- Stone Baked Pizza with Side Salad
- 100% Pure Beef Burger in a Bun with Homemade Chips

- Local Fish Pie topped with Cheesy Mashed Potato
- Penne Pasta and Tomato Bake with Salad and Garlic Bread

### Dessert

- Fresh Fruit Salad with Fruit Sorbet
- Banana Split with Cream and Chocolate Sauce
- A Selection of Ice Cream and Sorbets
- Chef's Dessert of the Day

This menu is charged at £16 for three-courses or £13.50 for two-courses. Adult portions are available at a 50% reduced cost for children aged 3-12. Children under 3 years of age dine for free.

## EVENING BUFFET MENU...

AS THE EVENING UNFOLDS, KEEP YOUR GUESTS SATISFIED WITH FRESH ITEMS FROM OUR BUFFET. WE OFFER A RANGE OF OPTIONS FROM ALL-TIME FAVOURITES TO SOMETHING OUT OF THE ORDINARY.

### Selection of Mixed Bloomer Sandwiches

- Cheese and Tomato
- Tuna and Cucumber
- Egg and Chive Mayonnaise
- Chicken and Spring Onion Mayonnaise
- Beef and Watercress
- Prawn, Lime and Coriander
- Smoked Salmon and Dill

### Cold

- Red onion and goat's cheese tart
- Poached salmon, lemon mayo wraps
- Assorted pastry straws
- Desserts selection
- Mixed vegetable quiche
- Parma ham, blue cheese brochette
- British cheese platter

### Hot

- Chicken tikka drumsticks
- Olive, rocket and sun blushed tomato pizza
- Tempura kings prawns
- Chinese pork ribs
- Chilli chicken wings
- Mini gourmet savoury pastries
- Vegetable somas

### Summer Options

- BBQ menu available between April and September  
£25 or £9.50 supplement if a buffet is included in your package
- Hog roast menu available between April and September  
£24 or £9 supplement if a buffet is included in your package

### Unconventional Choices

- Chocolate fountain (min 30 guests) £6.25 per person
- Cheese platters (contains 3 cheeses, grapes, biscuits and chutney) £75 per platter based on 10 full portions or order to enhance your buffet

### Ideal for midnight feasts

- Bacon, sausage, vegetarian or chip butties £6.50 per person
- Hot roast baps £6.50 per person

Additional guests (sandwiches plus five pieces per person selected from the hot and cold menu) **£20**

Standard buffet plus additional two pieces per person  
**£5 supplement**

Standard buffet plus additional four pieces per person  
**£7.50 supplement**

Evening buffets must cater for at least 80% of your total evening guests. *All prices include VAT at 20% and may be subject to change.*