



### **Winter Dinner Party Menu**

3 Course Meal - £70 per person

3 Course Meal with x 4 Canapés - £82 per person

5 Course Meal - £90 per person

Please choose the same starter, main & dessert for the entire party. If there are any vegetarians or vegans we can serve a separate starter, main & dessert for them. If you would like to have more than one dish for a course, the price per head increases by £5.00 due to the extra preparation time & wastage involved.

For parties of over 8 people we recommend one of our waiting to staff to serve & clear your meal for you. Waiting staff can be hired from £15 per hour. For parties of 8 or less, the chef will do this for you.

#### **Canapés**

Ham Hock Sandwich with Piccalilli & Parsley

Wild Mushroom Arancini with Kentish Blue Cheese Mousse (v)

Mackerel Pate with Pickled Cucumber on Sourdough Toast

CK Fried Chicken Waffle with Hot Honey

Creamed Spinach & Artichoke Vol-au-vent (ve)

Crispy Chickpea Fritter with Romesco Sauce (ve/nuts)

Cheese Burger Slider with Lettuce, Tomato & Burger Sauce

Fish Goujons with Tartare Sauce

Frittata with Roasted Peppers & Garlic Mayonnaise (v)

Steak Tartare Croustade with Dijonaise

Tuna Ceviche with Pickled Chilli & Lime

Crispy Chicken Skin with Chicken Parfait

Flavoured Bread / Butter for the table

#### **Starters**

Hot Smoked Salmon Rilettes with Pickled Cucumber & Crostini

Confit Duck Croquette with Pickled Cucumber & a Spring Onion & Hoisin Sauce

Chicken Liver Parfait with Onion Jam, Brioche Toast & Crispy Shallots

Chicken Wings with Chestnut Puree, Candied Chestnut, Parsnips, Chicken Jus & Sage

Steak Tartare with Pickled Shallots, Quails Egg & Sourdough Toast  
Ham Hock Croquette with Burnt Apple Puree, Brussel Slaw & a Pork Quaver  
Roasted Beetroot Salad with Raspberry Vinaigrette (vegan)

### **Mains**

Venison Loin, Venison Ragu Nugget, Brussel Tops, Celeriac Puree, Rosti Potato, Venison Jus  
Braised Beef Cheek, Buttery Parmesan Mash, Glazed Carrots & Crispy Leeks  
Turkey Wellington, Fondant Potato, Carrot Puree, Baby Parsnips, Pancetta wrapped Chipolata & Turkey Jus  
Braised Mushrooms with Spelt, Charred Gem Lettuce, Tofu Dressing & Pumpkin Seed Dressing. (vegan)  
Pan-fried Stone Bass, Cockle & Crab Risotto, Fennel & Seaweed  
Duck Breast, Confit Leg Pancake Roll, Spring Onion Puree, Hoisin, Cucumber & Crispy Kale  
Salt Baked Celeriac with Celeriac Puree, Apple, Vegan Cheese, Pickled Celery (vegan)  
Fillet of Beef, Beef Cheek Fritter, Celeriac Puree, Dauphinoise Potato, Winter Greens & a Beef & Red Wine Jus

### **Desserts**

Crunchy Nut Panna Cotta with Milk Ice Cream  
Chestnut & Orange Cheesecake with Oat Crumble & Orange Marmalade (vegan)  
Sticky Toffee Pudding, Poached Pear, Toffee Sauce & Clotted Cream  
Dark Chocolate Delice with Mint Ice Cream  
Apple Tart Tatin, Miso Carmel & Bay Leaf Ice Cream

Selection of Sussex Cheese Board with Fig Chutney, Celery, Grapes & Crackers  
£10 per person  
(for the table served after dessert)