

## **Spring / Summer Dinner Party Menu 2024**

3 Course Meal - £60 per person

3 Course Meal with x 4 Canapés - £72 per person

5 Course Meal (with Snack & pre-dessert) £80 per person

5 Course Meal with Canapés - £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 Croquettes with Piccalilli & Parsley
- Wild Mushroom Arancini with Kentish Blue Cheese Mousse (v)
- Mackerel Pate with Pickled Cucumber on Sourdough Toast
- Smoked Cheddar Croquettes with Tomato & Chilli Jam (v)
- CK Fried Chicken with Hot Honey Mustard
- Creamed Spinach & Artichoke Vol-au-vent (ve)
- Crispy Chickpea Fritter with Romesco Sauce (ve)
- 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 Cerviche with Pickled Chilli & Lime

Flavoured Bread / Butter for the table

### **Starters**

- Hot Smoked Salmon Rillettes with Pickled Cucumber & Crostini
- Curried Cauliflower Arancini with Cauliflower Puree, Curry Oil & Coriander (ve)
- Ham & Sussex Cheddar Croquette with Chive Mayonnaise, Pickled Onions & Crackling
- English Asparagus with Tahini Verde, Miso Aioli & Burnt Onion (ve)
- Chicken Liver Parfait with Onion Jam, Brioche Toast & Crispy Shallots
- Panko Breaded Crab Cake with Katsu Sauce, Coriander & Spring Onion
- Steak Tartare with pickled Shallots, Quails Egg & Sourdough Toast

### **Mains**

Pan Fried Rump Steak with loaded Potato skins Sour Cream & Chives, Spring Greens, Burnt Onion Powder & Beef Jus

Pan Fried Cod Fillet with a Bouillabaisse Sauce, Caramelized Fennel & Fondant Potatoes

Pan Fried Duck Breast with Duck Fat Potato, Charred Hispi Cabbage, Carrot & Anise Puree, Confit Duck & Onion Bun & a Duck Jus

Grilled Sea Bass with Samphire Mash, Hispi Cabbage & Champagne Shrimp Sauce

24 hour brined Chicken Breast with Pulled Chicken Thigh, Pancetta Chipolata, Carrot Puree, Roasted New Potatoes, Sugar Snap Peas & Lemon & Mustard Jus

Mushroom Kiev's with Charred Hispi Cabbage, Pressed Potato & Mushroom Jus (Ve) (Nuts)

Fillet of Beef Wellington with Confit Garlic Mash, Rainbow Carrots & Thyme Jus  
(£5 supplement per person)

### **Desserts**

Salted Caramel Custard Tart with Salted Caramel Ice Cream

Crunchy Nut Panna Cotta with Milk Ice Cream

West Sussex Rhubarb Trifle with Chantilly Cream, Hundreds & Thousands

Elderflower Custard with Strawberries & Mint Granola

Tropical Pavlova with Lime & Coconut Cream (ve)

Sticky Toffee Pudding, Poached Pear, Toffee Sauce & Clotted Cream Ice Cream

Chocolate Delice with Coffee Ice Cream & Chocolate Soil

Selection of Sussex Cheese Board with Fig Chutney, Celery, Grapes & Crackers

£10 per person

(for the table served after dessert)