

Autumn / Winter Dinner Party Menu 2024/2025

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 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
Confit Duck Croquette with Pickled Cucumber & a Spring Onion & Hoisin Sauce
Parmesan & Pollenta Fondue with Halloumi & Seaweed Bread (v)
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
Roasted Beetroot Salad with Raspberry Vinaigrette (vegan)

Mains

Venison Loin, Venison Ragu Nugget, Brussel Tops, Celeriac Puree, Rosti Potato, Venison Jus

Plaice with Roasted Cauliflower, Cauliflower Puree & Crispy Capers

Roasted Chicken Breast, Chipolata wrapped in Pancetta, Roasted Baby Potatoes, Honey
Roasted Parsnip, Carrot & Anise Purée & a Chicken & Thyme Jus

Braised Mushrooms with Spelt, Charred Gem Lettuce, Tofu Dressing & Pumpkin Seed
Dressing. (vegan)

Beef Fillet with Caramelised Artichoke Puree, Pressed Potato, Spinach Puree, Onion Jam & a
Red Wine Jus

Pan-fried Stone Bass, Cockle & Crab Risotto, Fennel & Seaweed

Ham, Egg & Chips - Maple Glazed Gammon with Pea Puree, Crispy Hen's Egg, Chips, Pickled
Shallots & a Mustard Cream Sauce

Salt Baked Celeriac with Celeriac Puree, Apple, Vegan Cheese, Pickled Celery (v)

Desserts

Salted Caramel Custard Tart with Salted Caramel Ice Cream

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

Raspberry Trifle, Chantilly Cream, Hundreds & Thousands, Raspberry Powder

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)