

Buffet Menus Spring / Summer

Our buffet menus are perfect for any occasion and whilst you can choose from the options listed below we are also happy to design bespoke menus to your requirements. All our cold buffet menus can be delivered ready to go or as part of a fully serviced event. Please note prices are for food only inclusive of VAT and do not include staffing or any additional equipment we may need to supply. Additional costs & options are detailed below.

High Tea Buffet £21.60 per person

Finger sandwiches w/
Coronation chicken
Cider glazed ham & piccalilli
Sussex Charmer with Marmite butter & old-fashioned lettuce
Organic egg w/ herb mayonnaise & watercress
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Leek & Wensleydale tart
Confit chicken & sausagemeat stuffing pie
Chestnut & wild mushroom sausage rolls
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Buttermilk scones with clotted cream & strawberry jam
Rich chocolate truffle cake w/ fresh berries & cream

Ploughman's Buffet £32.40 per person

Cider glazed ham
Chestnut & wild mushroom sausage rolls
Confit chicken & sausagemeat stuffing pie
Leek & Wensleydale tart
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English cheese selection w/ grapes, celery & oatcakes
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Coleslaw w/ fennel, celeriac, radish & red onion
Crisp leaf salad w/ lemon & mustard dressing
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Piccalilli and beer & juniper pickled onions
Freshly baked bread & whipped fennel seed butter

Add dessert £6.95 per person
English strawberries w/ thick Jersey cream

Levantine Style Buffet £36 per person

Freshly made falafels w/ chickpeas & broad beans
Harissa roast chicken breast w/ grilled lemons & olives
Filo parcels w/ rainbow chard, roasted butternut squash, feta, sultanas & mint
Flame-baked flatbreads w/ za'atar & herb oil

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Hummus w/ toasted nuts & seeds
Smokey walnut & tomato muhammara
Yellow split peas w/ onion & caper salsa

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Crisp leaf salad with celery & orange
Roasted pepper salad w/ cucumber, fresh herbs & black sesame
Flamed aubergine freekeh with sultanas, tomatoes & tahini

Add dessert £6.95 per person

Tunisian orange & almond cake w/ zesty mascarpone

Italian Primavera Light Buffet £38.40 per person

Vitello Tonnato – thinly sliced roasted rose veal loin w/ tunafish, caper & anchovy dressing
Smoked cheese & caramelised leek tart w/ prosciutto crisps

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Buffalo mozzarella & heirloom tomato salad w/ sea salt & olive oil
Green panzanella with shaved asparagus, broad beans & peas, rocket leaves and ciabatta croutes, w/ shaved pecorino, and lemon & white balsamic dressing
Jersey Royal potatoes w/ olive oil, sea salt & black pepper
Freshly baked focaccia & romesco sauce

Add dessert £6.95 per person

Sicilian Lemon tart with fresh berries & sour cream

Cold Evening Buffet £44.40 per person

House cured salmon w/ grappa, lemon & dill
Pink pepper crusted loin of beef w/ salsa verde
rainbow chard & sweet potato frittata with Pecorino, lemon aioli & crispy sage leaves

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Orzo pasta & cannellini beans w/ ricotta salata, broad beans, sultanas, lemon & mint
Puy lentil, roast celeriac, apple & coriander salad
Char grilled tenderstem broccoli w/ tahini dressing & candied pumpkin seeds
Freshly baked focaccia & smoked garlic aioli

Add dessert £6.95 per person

Lemon polenta cake
Bitter chocolate, coffee & cardamom truffle cake
Jugs of poring cream & bowls of fresh berries

Best of the Season & Seafood Lunch Buffet £66 per person
Dressed crab & Kilner jars of potted brown shrimp
Rioja & clementine glazed ham, served whole w/ homemade piccalilli
Lobster & seafood salad w/ tomato & saffron dressing

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Chilled Sussex asparagus w/ Dijon mustard vinaigrette
Char grilled artichokes w/ broad beans, Parmesan shavings, preserved lemon & olive oil
Jersey Royal potato salad dressed w/ parsley & black pepper
Freshly baked focaccia w/ whipped fennel seed butter

Add dessert £6.95 per person
English strawberries w/ thick Jersey cream
Burnt Sicilian lemon tart

Additional Costs & Options

Additional chefs approx. 1 per 15 guests @ £24 p/h (min. 4 hours)

Additional serving staff / drinks staff approx. 1 per 12 guests @ £22 p/h (min. 4 hours)

Stoneware plates & copper cutlery £2.20 per person per course

Wine & water glasses 50p per person

Large Linen tablecloths £6.50 each

Menu changes to accommodate any dietary requirements £2.40 per person

Kitchen equipment if required POA

All prices inclusive of VAT

