

Dinner Menus Spring / Summer 2024

Here are some example dinner menus from recent events. Ingredients change regularly throughout the seasons so contact us direct if you would like us to put together a bespoke menu for you or send you some off-the-shelf options to customise.

All dinner menus are priced from £66 per person for a minimum of 12 people inclusive of VAT. We include linen feel napkins & personalised menus for each place setting as well as one chef and one serving assistant to set up, cook, serve, clear & tidy. Please see below for additional costs & options

Early Autumn Dinner Menu

Scallop ceviche w/ tiger's milk, apple & celery, celery leaves & dill oil

Or

Roast red & golden beets with homemade ricotta, cauliflower cream, pickled radish & pumpkin seed pepita (v)

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Roast guinea fowl supreme with chestnut stuffing wrapped in sage & Parma ham w/ pommes Anna, pickled blackberries & crispy sage leaves.

Served with Purple sprouting broccoli w/ lemon & olive oil and Vin Santo reduction

Or

Roast butternut squash stuffed with spinach & wild mushroom w/ candied walnuts & sage pesto (v)

Served with spelt risotto & seasonal greens

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Chocolate & rum cremeux with pistachio cream & apricot sorbet, vanilla crisps & clementine dust

Late Summer Dinner Menu

House cured salmon with Grappa, lemon & dill w/ celeriac, chicory & sweet mustard remoulade

Or

Radicchio & chicory salad w/ crumbled Brighton Blue, celery, orange & toasted cobnuts (v)

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Cider roast pork belly with caramelised fennel & potato gratin Dauphinoise, crackling & rhubarb compote,

Served with seasonal greens w/ lemon & olive oil and cider reduction

Or

Crispy-skin seabass fillet with Provençale vegetables & potato gratin Dauphinoise, fennel tops & sauce vierge

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Cardamom poached pear with labneh & toasted pistachio

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Cheese course with Love & Rocket Eccles cakes, Midhurst honeycombe and blackcurrant syrup



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

