

Fabulous Sharing Feast Menus

Our Sharing Feast menus are designed for intimate gatherings, dinner parties, and smaller events where a relaxed, informal style of dining is preferred. Create a bespoke menu by selecting a well-balanced combination of dishes, tailored to your guests and occasion.

Your menu is served progressively in waves, with dishes cleared and replenished throughout the event to create a seamless and sociable dining experience.

All prices are quoted per person and are exclusive of VAT. Crockery, cutlery, staffing, table linen, and glassware can be provided and will be charged separately according to your requirements. Where venues do not offer suitable kitchen facilities, additional catering equipment can also be supplied.



Italian Botanical Menu

First Plates – Choose 4-6 options

Stuffed courgette flowers /G/Mi	£8.25
Cured & pickled vegetable carpaccio, homemade ricotta, walnuts & olive oil /Mi/Nu	£2.25
Wild mushroom arancini and smoked garlic aioli /Mi/Ce/E/Mu/G	£2.25
Whole burrata, preserved lemon & shredded mint /Mi	£4
Grilled peach & fig with crispy prosciutto, rocket & toasted almonds /Nu	£3.75
Sussex beef carpaccio with parmigiano shavings & salmoriglio /Mi/Mu	£5.20
Bruschetta of grilled sardines with fennel, raisins, pine nuts & olive oil /G/Fi	£2.75
Pan-fried south coast scallops with squid ink risotto /Mo/Ce/Mi	£6.75
Romesco sauce with roasted red onions /Nu	£1.90
Truffled white bean purée	£1.90
Roasted garlic focaccia /G	£2.00
Sicilian chickpea fritters with sea salt & lemon	£2.00

Second Plates – Choose 3 main options & 3-4 side dishes

Porchetta with juniper & oregano and rhubarb compote	£4
Chicken brochette with wild garlic & crispy chicken skin pangrattato	£4
Char grilled rosemary marinated leg of Sussex lamb with green anchovy sauce /Fi	£6
Beef & pork meatballs with fennel seeds & pine nuts in a rich tomato & oregano sauce /E/G	£6.50
Seared bavette steak with salsa verde /Mu	£8.90
Vitello Tonnato – thinly sliced rose veal with tunafish & caper sauce /E/Fi/Mu	£8.50
Osso bucco with orange & basil gremolata /Ce	£9
Salt cod fritters with saffron aioli & pink pickled onions /E/Fi/G/M	£6
Barbecued Monkfish brochettes with yellow pepper sauce /Fi	£10.50
Whole grilled seabream with roasted cherry tomatoes & sauce vierge /Fi	£11.95
Roasted aubergine & oregano polpettes with rich tomato sauce & crispy sage /E/G/Mi	£3.75
Ricotta malfatti with roast squash, caper berries & brown butter /G/Mi	£3.75
Risotto Milanese with saffron & parmesan shavings /Ce/Mi	£4.00

Sides

Grilled artichoke hearts, lemon, broad beans & slivered almonds /Nu	£4.80
Soft polenta topped with cime di rapa, pecorino shavings & truffle oil /Mi	£3.20
Faro, roasted vegetable, herb & wildflower salad /G	£3.20
Puy lentils, roasted beetroot & red onions with crumbled feta & blackberry vinaigrette /Mi	£2.75
Radicchio, frisée and endive salad with toasted hazelnuts, saffron & orange dressing /Mu/Nu	£2.75
Romanesco with pine nuts & pangrattato /G	£3.20
Heritage tomato salad, torn basil, sea salt & olive oil	£3.20
White bean salad with garlic, lemon & parsley	£2.75
Panzanella – Tuscan bread, roasted pepper & tomato salad /G/Fi	£2.75
Tuscan style cannellini beans, baked with tomato & garlic	£1.75
Mixed Italian greens with toasted garlic, chilli & lemon	£3.20
Crispy roast potatoes with sea salt & tarragon	£1.50
Caponata – Roasted aubergine, peppers & courgette with sweet & sour tomato dressing	£3.20

Dessert – Choose 1 - All priced at £6.25

Blackcurrant leaf panna cotta with macerated strawberries /Mi	
Sicilian lemon tart with vanilla mascarpone /E/Mi/G	
Chocolate truffle coffee cake with burnt orange & cardamom syrup /E/Nu/Mi	
Layered tiramisu served in crystal bowls /E/Mi/G	
Mixed fresh fruit sorbets, served in a floral ice bowl	

Key to dietary information: GF Gluten Free | Vg Vegan | Ce Celery | G Gluten | Cr Crustaceans | E Egg | F Fish
Mo Molluscs | Mu Mustard | N Nuts | Pe Peanuts | Se Sesame | So Soya



Levantine Feast Menu

First Plates – Choose 4-6 options

Flatbreads with za'atar & herb oil /G/Se	£2.50
Crunchy seasonal vegetables & bagna cauda /Fi/Mu	£5.80
Grilled apricots & walnuts with honey & whipped goat's cheese /Nu/Mi	£4
Yellow split peas with onion & caper salsa	£1.65
Roasted pepper mechouia, cucumber & black sesame /Se	£2.75
Honey baked figs with labneh, dill & pomegranate /Mi	£2.50
Hummus with crushed olives & roasted chickpeas /Se	£1.25
Spiced lamb filo parcel with burnt orange, spinach & pinenuts /G	£3.50
Roast squash, spinach & feta cheese filo parcel /G/Mi	£2.85
Blackened mackerel with roast beetroot & orange /Fi	£6.80
Smokey tomato & walnut muhammara /Nu	£1.25
Sweet potato & coriander fritters with chimichurri	£2.75
Baked feta with honey & sesame /Mi/Se	£3.55

Second Plates – Choose 3 main options & 3-4 side dishes

Chicken tagine with preserved lemon, dates & apricots /Nu/Ce	£11
Pink pepper beef rump skewers with black lime, pickled onions & cucumber yoghurt /Mi	£9.95
Merguez sausages with sweet & sour sticky apricots /G	£10.40
Curried cauliflower & walnut pastry tart /G/Nu/So	£8.72
Herby malfatti dumplings with caramelized onions & crispy sage /E/Mi/G	£4.25
Slow cooked Persian lamb shoulder with prunes, crumbled feta & pomegranate /Mi	£8.95
Roast cauliflower & chickpeas with dukkah, black garlic & zhoug /Nu	£4.25
Saffron roast chicken with orange, fennel & herbs	£4.60
Lamb koftes with sweet spices, pine nuts & tahini dressing /Se	£7
Beef meatballs with broad beans, roasted artichokes & almonds /G/E/Nu	£8.50
Whole baked seabream with harissa & rose /Fi	£11.85
Cod cakes with flamed aubergine & lemon pickle /Fi/G/Mi	£7.55

Sides

Mejadra – baked rice & green lentils with crispy shallots	£1.80
Roasted beetroot & red onions with beluga lentils & blackberry vinaigrette /Ce/Mu	£1.60
Baby spinach, watercress & fresh pea salad with cider vinegar dressing /Mu	£1.45
Butterbeans in smoked cascabel chilli & citrus oil	£2.60
Flamed aubergine & smokey freekeh tabbouleh with chermoula /G	£2
Fattoush salad tossed with toasted pitta, garlicky kefir & mint /Mi/Ce/G	£3.45
Roasted baby potatoes with smoked garlic aioli & caramelized pine nuts E/Mu	£1.65
Char grilled tenderstem broccoli with maple tahini dressing & candied pumpkin seeds /Se	£4.12
Pickled red cabbage with aromatic seeds & spices	£1.25
Jewelled giant couscous with flame raisins & toasted spices /G	£3
Harissa roasted carrot, caraway & chervil salad	£1.40
Char grilled courgette, aubergine & peppers with olive oil & basil	£3.40
Wilted greens with olive oil, garlic & fresh chilli	£3.40

Dessert – Choose 1 - All priced at £6.25

Tunisian orange & almond cake with zesty mascarpone Nu/E/Mi	
Baked Basque cheesecake with roasted peaches /Mi/E	
Syrupy lemon polenta cake with rose petals & pistachio /E/Mi/G/Nu	
Salted caramel & dark chocolate pots de crème with praline tuille /Mi/E/Nu	
Panna cotta with macerated strawberries & kataifi /M/G	

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English Riviera Menu

First Plates – Choose 4-6 options

Freshly baked breads & anchovy butter /G/Mi/Fi	£2.50
Rock oysters, served on ice with shallot vinegar, lemon juice & fresh chilli /Mo	£5
Gin cured sea trout with green apple salad & dill oil /Fi/Ce	£7.50
Cured beef fillet with celeriac, mustard & crème fraiche /Ce/Mu/Mi	£5.50
Sweet & sour roast beets with cottage cheese & chervil /Mi	£3.75
Coronation Selsey brown crab and Melba toast /Cr/E/Mu/G	£10.20
Burrata with smashed broad beans, radish & peas /Mi	£4
Blackened mackerel fillets with gooseberry relish /Fi	£6.80
Potted brown shrimp with spiced lobster butter /Cr/Mi	£7.75
Steamed asparagus with lemon butter sauce & chive flowers /Mi	£4.20
Brighton Blue, pears & candied walnuts /Mi/Nu	£3
Sussex mixed game & chestnut stuffing pie with crabapple jelly /G/Nu/Ce/E/Mi	£5.80

Second Plates – Choose 3 main options & 3-4 side dishes

Venison Wellington with Cumberland sauce G/E/Mu/Mi	£15.99
Roast poussin with pearl barley, lettuce & peas /G/Ce	£11.50
Baked delicata squash stuffed with wild mushrooms & butterbeans with miso pecan crumble /So/Nu	£4
Pulled marmalade glazed ham hock with piccalilli /Mu/Ce	£4
Char grilled Sussex sirloin with Café de Paris butter & peppercorn sauce /Mi/Mu	£13.50
Cider braised pork belly with caramelized fennel, crackling & rhubarb	£4.50
Whole roast seabass, sautéed samphire & caramelised lemon /Fi	£15.75
Herb crusted roast rack of Sussex lamb with redcurrant jelly /Mu	£8
Pigeon faggots with madeira sauce & mustard greens /Ce/E/Mi/Mu	£8.50
Deep filled Sussex Charmer rarebit tart with beer pickled onions /G/Mi/Mu/E/Fi	£3.50
Blackened savoy cabbage with bearnaise butter & crispy shallots /Mi	£3

Sides

Sea salt sautéed potatoes	£1.50
Haricot blanc & leek salad with mustardy dressing /Mu	£2.75
Warm Jersey Royals with sorrel, black pepper & olive oil	£3
Mixed leaves, baby herbs & nasturtium salad with Dijon mustard vinaigrette /Mu	£2.25
Roast sweet potatoes, curd cheese, Sussex honey & thyme /Mi	£3.75
Creamy white vegetable & nettle gratin with anchovy crumb /Mi/G/Fi/Mu	£2.75
Celeriac Waldorf salad with celery, flame raisins & apples Ce/E/Mu	£3.25
Roast Jerusalem artichokes, Duddleswell & toasted hazelnuts Mi/Nu	£2.50
Green beans, slow roast cherry tomatoes & confit garlic	£2.80
Char grilled tender stem broccoli with preserved lemon & candied pumpkin seeds	£4
Baked swede with maple & black pepper butter /Mi	£2
Baby spinach, watercress & fresh pea salad with cider vinegar dressing /E/Mu	£2.25
Potato & root vegetable rostis with sea salt, chilli flakes & crispy sage /E/G	£2.50

Dessert – Choose 1 - All priced at £6.25

Peach, amaretto & almond trifle /Mi/E/Nu/G
Love & Rocket Eccles cakes with Olde Sussex cheese & crabapple jelly /G/Mi
Lemon curd meringues with gooseberry & elderflower compote & whipped cream /E/Mi
Sussex honey custard tart with walnuts & crème fraiche ice cream G/Mi/E/Nu
Layered Summer pudding with thick cream /G/Mi

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