

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.



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	

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

