

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

