

Sharing Wedding Menus

Our Sharing Wedding Menus are created for joyful celebrations where generous, beautifully presented food brings guests together. Designed for larger weddings with a relaxed, convivial style of dining, each menu is served as abundant sharing feasts for guests to enjoy around the table.

Create your own bespoke wedding menu by selecting a balanced combination of seasonal dishes, thoughtfully tailored to your tastes and the style of your celebration. Choose from one, two or three courses, add simple pre-laid starters, serve desserts at the table or from a beautifully styled dessert station, or accompany your wedding cake with a selection of seasonal desserts and accompaniments.

All prices are per person and exclude VAT. Crockery, cutlery, glassware, table linen and professional service staff can be provided and are priced according to your individual requirements. If your venue does not have suitable kitchen facilities, we can also supply all additional catering equipment required to ensure seamless service on the day.



Simple Starters – All priced at £2.50 each

Pre laid on your tables & served with freshly baked breads

Hummus with spiced toasted seeds & roast chickpeas

House marinated olives

Yellow split peas with onion & caper salsa

Smokey walnut & tomato muhammara

Homemade labneh with dill & pomegranate

First Plates £16.50 - Choose 3 options

Served with freshly baked breads & whipped fennel seed butter

Wild mushroom arancini and smoked garlic aioli /Mi/Ce/E/Mu/G

Sussex beef carpaccio with parmigiano shavings & salmoriglio /Mi/Mu

£5 supplement

Romesco sauce with roasted red onions /Nu

Gin cured sea trout with green apple salad & dill oil /Fi/Ce

£5 supplement

Burrata with smashed broad beans, radish & peas /Mi

Steamed asparagus with lemon butter sauce & chive flowers /Mi

Crunchy seasonal vegetables & bagna cauda /Fi/Mu

Roasted pepper mechouia, cucumber & black sesame /Se

Baked feta with honey & sesame /Mi/Se

Second Plates £35 - Choose 1 main option, 1 plated vegetarian & 3 side dishes

Garlic & rosemary roast chicken with parmesan polenta, roasted red onions & crispy chicken skin pangrattato /Mi

Roast poussin with pearl barley, lettuce & peas /G/Ce

Char grilled rosemary marinated leg of Sussex lamb with green anchovy sauce /Fi

Lamb koftes with sweet spices, burnt orange & mint yoghurt /Se/Mi

Seared bavette steak with salsa verde /Mu

Char grilled Sussex sirloin with Café de Paris butter & peppercorn sauce /Mi/Mu

£5 supplement

Venison Wellington with Cumberland sauce G/E/Mu/Mi

£20 supplement

Cider braised pork belly with caramelized fennel, crackling & rhubarb

Whole grilled seabream with roasted cherry tomatoes & sauce vierge /Fi

Roasted aubergine & oregano polpettes with rich tomato sauce & crispy sage /V/ E/G/Mi

Deep filled Sussex Charmer rarebit tart with beer pickled onions /V/G/Mi/Mu/E/Fi

Blackened savoy cabbage with bearnaise butter & crispy shallots /V/Mi

Sides

Grilled artichoke hearts, lemon, broad beans & slivered almonds /Nu

Puy lentils, roasted beetroot & red onions with crumbled feta & blackberry vinaigrette /Mi

Radicchio, frisée and endive salad with toasted hazelnuts, saffron & orange dressing /Mu/Nu

Heritage tomato salad, torn basil, sea salt & olive oil

Panzanella – Tuscan bread, roasted pepper & tomato salad /G/Fi

Crispy roast potatoes with sea salt & tarragon

Butterbeans in smoked cascabel chilli & citrus oil

Flamed aubergine & smokey freekeh tabbouleh with chermoula /G

Pickled red cabbage with aromatic seeds & spices

Char grilled tenderstem broccoli with maple tahini dressing & candied pumpkin seeds /Se

Haricot blanc & leek salad with mustardy dressing /Mu

Celeriac Waldorf salad with celery, flame raisins & apples Ce/E/Mu

Baby spinach, watercress & fresh pea salad with cider vinegar dressing /E/Mu

Dessert £6.25 – Choose 1 option

Baked Basque cheesecake with roasted peaches /Mi/E

Peach, amaretto & almond trifle /Mi/E/Nu/G

Lemon curd meringues with gooseberry & elderflower compote & whipped cream /E/Mi

Layered Summer pudding with thick cream /G/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



Dessert Station £8.50

Choose any 3 of the above desserts.

Simple Dessert £4

Fresh seasonal berries & jugs of pouring cream to serve with your wedding cake. Includes side plate, pastry fork & napkin.

Tea & Coffee

includes dark chocolate truffles, milk & oatmilk,

Cafetiere coffee service to guests after the meal (tea served on request) £4.75

Coffee & tea served from a buffet station for guests to help themselves £3.50

Key to dietary information: V Vegetarian | 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

