

Garden Party Menus

Our Garden Party Menus have been thoughtfully curated for elegant entertaining, whether in the garden or within your home or venue — perfect for a refined light lunch or relaxed early supper — and all our Garden Party Menus can be served hot or cold to suit your occasion.

Beautifully styled and served as abundant rustic buffets, dressed with vintage serving ware, wooden risers and Kilner jars, complemented by seasonal flowers and fragrant herb posies to create a naturally luxurious setting.

We are committed to exceptional quality, using only the finest seasonal ingredients sourced from carefully selected local producers across Sussex, Surrey and Hampshire, including pasture-grazed, free-range meat and game from West Sussex. Every dish is prepared with care to showcase the very best of the season.

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.



The Ploughman's Menu £27 per person / Add dessert £33

Whole cider glazed ham /Mu/Ce

Wild mushroom scotched eggs /E/G/

Sussex cheeses with crabapple jelly /Mi

Coleslaw with white & green cabbage, fennel, celeriac & red onion /E/Mu/Ce

Crisp leaf salad with lemony mustard dressing /Mu

Home-made piccalilli & beer pickled onions /Mu

Freshly baked breads & salted butter /G/Mi

Add dessert £6.25

Jersey milk honey custard tart & strawberries

Lemon & Basil Menu. £27 per person / Add dessert £33

Roast chicken breast wrapped in sage & prosciutto with crispy sage & caper berries

Spinach & parmesan tart /G/Mi/E

Caponata – roasted Mediterranean vegetables with tomato, basil & olive oil dressing

Orzo pasta & cannellini beans with ricotta salata, broad beans, sultanas, lemon & mint /Mi

Radicchio, chicory & endive salad with orange & olives and saffron orange vinaigrette /Mu

Freshly baked breads & smoked garlic aioli /G/E/Mu

Add dessert

Sicilian lemon tart, raspberries & sour cream /G/Mi/E

The Libeccio Menu £27 per person / Add dessert £33

Confit pork tenderloin and chorizo sauce /Mi

Classic Spanish tortilla with saffron aioli /E

Butterbeans in smoked cascabel chilli & citrus oil

Smokey roast squash with manchego shavings & candied pepitas /Mi

Baby spinach, rocket & watercress salad with citrus vinaigrette /Mu

Add dessert

Burnt Basque cheesecake, blueberry compote & whipped cream /Mi/E

English Garden Party Menu £27 per person / Add dessert £33

Chargrilled rosemary marinated leg of Sussex lamb

Leek & cheddar rarebit tart /G/E/Mi

New potatoes with lemon, parsley & olive oil

Roasted heritage beet & black lentil salad with roasted onion & blackberry vinaigrette /Mu/Ce

Spiralised courgette, asparagus & sprouting broccoli

Assorted freshly baked breads, whipped fennel seed butter & salsa verde G/Mi/Mu

Add dessert

Gooseberry, elderflower & lemon verbena meringue roulade E/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



Saffron & Sesame Menu £35 per person / Add dessert £41

Chickpea & broad bean falafels /Se

Harissa roasted chicken breast with grilled lemons & olives

Filo parcels of rainbow chard, roasted butternut squash, feta, sultanas & mint /G/Se/Mi

Hummus with roasted chickpeas & toasted seeds /Se

Smokey walnut & tomato muhammara /G/Nu

Yellow split peas with onion & caper salsa

Fattoush salad with sumac pitta chips & garlicky kefir dressing /G/Mi/Ce

Roasted pepper mechouia with cucumber & black sesame /Se

Flamed aubergine & smokey freekeh tabbouleh with chermoula /G

Flame baked flat breads with za'atar & herb oil /G/Mi/Se

Add dessert

Tunisian orange & almond cake with zesty mascarpone /Nu/E/Mi

Primavera Menu £35 per person / Add dessert £41

Vitello tonnato – thinly sliced roast rose veal with tuna fish, caper & anchovy dressing Ce/E/Mu/Fi

Chicken saltimbocca with prosciutto, sage & caper berries

Smoked cheese & caramelized leek tart /E/G/Mi

Buffalo mozzarella & heirloom tomato salad with basil & olive oil /Mi

Green panzanella with shaved asparagus, peas & broad beans, rocket leaves & pecorino /Mi/Mu

Cannellini beans dressed with parsley, garlic, lemon & olive oil

Freshly baked focaccia & romesco sauce /G/Nu

Add dessert

Sicilian lemon tart with sour cream & berries /E/G/Mi

Evening Supper Menu £35 per person / Add dessert £41

House cured salmon with Grappa, lemon & dill /Fi

Pink pepper crusted loin of Sussex beef with salsa verde /Mu

Rainbow chard & sweet potato frittata with pecorino & crispy sage leaves /E/Mi

Jersey royals, dressed with black pepper, sea salt & olive oil

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

Celeriac Waldorf salad with celery, green apples & tarragon /Ce/E/Mu

Freshly baked breads & smoked garlic aioli /G/E/Mu

Add dessert

English strawberry Pavlova

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