



## **BUFFET MENU**

*Our executive chef presents this menu inspired by seasonal produce and flavours. Where possible we use locally sourced ingredients and naturally reared free range meat and sustainable fish.*

### ***Included in the price***

Homemade bread  
Giant cheese board and homemade chutneys  
Mini tartlets and homemade desserts  
Fresh fruit basket

**Please select 3 dishes from each of the menus below (except vegetarian)**

### **SALADS**

Italian tomatoes and cherry vine tomato with boccaanchini mozzarella and a basil and oregano dressing (v)  
Rocket and Pecorino salad with aged balsamic vinegar (v)  
Roasted and marinated vegetable salad of artichoke, aubergine, courgette, peppers, carrots and fennel with a chilli, garlic, lemon and herb dressing (v)  
Mushrooms a la grecque in a coriander and tomato dressing (v)  
Vegetable and potato salad with sweet gherkins and mayonnaise (v)  
Applewood smoked cheddar cheese and red onion coleslaw (v)  
Crispy smoked bacon and chicken Caesar salad with focaccia croutons, capers, anchovies and shaved Parmesan

### **FISH**

Fresh whole poached salmon dressed with cucumber and carrot pickles served with fresh lime mayonnaise (minimum 50 people or salmon fillets)  
Fresh water prawns and crayfish in a cucumber and yoghurt dressing served in a crisp gem lettuce leaf  
Marinated chargrilled salmon with lime zest and aromatic herbs (hot)  
Local lemon sole fillets baked in a white wine, grape and cream sauce (hot)  
Skewers of king prawns with garlic butter and chilli

## **MEAT**

Navarin slow braised shoulder of British lamb with a roasted vegetable, rosemary and tomato casserole (hot)

Fillet of beef stroganoff with mushrooms and grain mustard cream sauce served with pilaf rice (hot)

Mediterranean braised chicken thighs, sautéed courgettes, aubergine, peppers, artichoke, olives, sage and Datterini tomatoes served with pilaf rice (hot)

Slow braised pork belly in a sage and cider jus with an apple, sage and onion stuffing served with roasted potatoes (hot)

Selection of Italian cured salami and cold meat platter accompanied by homemade chutneys and pickles

Fresh homemade beef lasagne (hot)

## **VEGETARIAN**

Cauliflower and broccoli cheese topped with Sussex Charmer cheddar cheese (v) (hot)

Wild mushroom, winter truffle and provolone cream cheese cannelloni in a rich tomato and basil sauce (v) (hot)

Sautéed aubergine and courgette with penne pasta served with a tomato Neapolitan sauce (v) (hot)

**£37.50 per head**

*Please note all charges incur  
a 10% service charge*