

Celebration of Life Menu

Our buffet menus and simple Event Management at Long Furlong Barn will ensure you are able to give your loved one the most fitting tribute and celebrate their life.

Classic Buffet Menu

Classic Sandwich Selection:

Sussex Charmer Cheddar, Ale Chutney *

Farm Cooked Ham, Mustard Grain Glaze

Free Range Egg Mayonnaise, English Watercress *

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Wilted Bay Spinach, Melting Brie, Roasted Blush Tomato Tart *

Old School Sausage Roll, Sage Salt

Parmesan, Thyme Cheese Straws *

Kettle Crisps

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Two Freshly Baked Cake & Traybake Selection

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£16.80 PER PERSON INCLUSIVE OF VAT

Finger Buffet Menu

Please choose four hot and four cold options

Cold

English Tomato, Mozzarella Crostini *

Focaccia Bread, Olive Oil, Balsamic **

Shredded Smoked Mackerel, Dill, Creme Fraiche

Toasted Brioche, Smooth Duck Liver Parfait

Handmade Pork Pie, Chunky Piccalilli

Smoked Salmon, Cream Cheese, Spinach Tortilla

Prosciutto, Mascarpone, Fresh Basil Bruschetta

Parmesan, Thyme Cheese Straws *

Wilted Bay Spinach, Melting Brie, Tomato Tart *

Hot

Asian Chicken, Yakitori Glaze *

Smoked Haddock Fish Cake, Chopped Tartar

Brighton Blue Croquette, Walnut Crumb, Sour Cherry *

Mature Cheddar, Ale Chutney, Red Chard Quiche *

Sweet Potato, Red Onion Bhaji, Mango Yoghurt *

Chorizo Sausage Roll, Aioli Dip

Honey Roasted Chipolatas, German Mustard

Harvey's Rarebit, Sour Dough *

Red Roaster Wedges, Parmesan Sage Crust *

£20.40 PER PERSON INCLUSIVE OF VAT

* Vegetarian * Vegan * Gluten Free * Dairy Free

Afternoon Tea Menu

Sandwiches:

Slow Roasted Beef, Brioche Roll, Horseradish
Sussex Smoked Salmon, Dill Cream Cheese
Mustard Glazed Ham, Ale Chutney
Free Range Egg Mayonnaise, English Watercress *

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Sussex Cheddar, Thyme, Wilted Leek Tart *
Glyn Thomas Scotch Egg, Piccalilli
Parmesan, Thyme Cheese Straws *

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Farm Made Scones, Clotted Cream, Strawberry Preserve
Lemon Drizzle Cake
Chocolate Brownie, Gold Coco Dust
Almond Cherry Tart

£26.50 PER PERSON INCLUSIVE OF VAT

Drinks Packages

We can provide a full cash bar for your guests and we do not charge a setup fee. We have a full selection of wine, beer, branded spirits and soft drinks with professional, friendly bar staff - you can run a bar tab. Alternatively if you'd like to arrange to provide your guests with drinks on arrival or for the duration of your event, we can arrange this for you.

All dietary requirements can be catered for within our buffet menus
We have a minimum spend of £500.00 which includes all pre-paid food and drinks
We recommend that at least 80% of expected attendees should be catered for
If you have any questions at all please do get in touch

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