



Our Wedding Menus are designed to offer locally sourced ingredients from our trusted Sussex Food suppliers.

Please find below a selection of our seasonal menus for your wedding day.

These are a guide line of what we can offer you for your big day.

If you are looking for a totally bespoke menu, we are more than happy to arrange a consultation where you can bring your own ideas with you and discuss in more detail your wedding day catering; together with our experienced chefs we can create a totally unique dining experience.

We encourage lots of different styles of eating on your wedding day from restaurant standard plated meals, to a more informal style of family service brought to you and your guests.

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High Tea Menu 2016 - 2017

A delicious range of filling lunch and tea options for you to choose from a selection.

Carved Sussex Ham, Farm Made Piccalilli

Poached Organic Salmon, Dill Crème Fraiche

Slow Roasted Carved Beef , Fresh Horseradish

Chicken Liver Pate, Port

Lemon Roasted Herby Chicken Pieces

Old School Sausage Rolls, Sage Salt

Glyn Thomas Free Range Scotch Egg

Hand Raised Pork Pie

Warm Summer New Potatoes, Thyme Sprinkle

Salad Nicoise, Spanish Olives, Crunchy Greens, Friendly Tuna

Vine Plum Tomato, Bocconcini, Basil Pesto

Beetroot, Fresh Herb, Elderflower Coleslaw

Organic Local Salad , House Dressing

Bread Basket Selection, Unsalted Butter

£37.50 Plus Vat

Vegetarian option also available



Afternoon Tea

If you are holding a wedding reception or a party for friends and family, why not have an afternoon tea with sandwiches and scones. These very popular menus are designed for either a canapé reception or your main wedding breakfast.

Menu 1

Canapés

Sussex Cheddar Tarts, Sweet Pickle

Slow Roasted Beef, Sour Dough Sandwiches, Fresh Horseradish

Sussex Smoked Salmon, Prickly Cucumber Sandwiches

Farm Baked Scones, Devon Clotted Cream, Raspberry Preserve

Menu 2

Afternoon Tea

Japanese Bumpy Cucumber, Sea Salt, Sour Dough Sandwiches

Slow Roasted Beef Fillet, Fresh Horseradish, Soft Mini Roll

Local Smoked Salmon, Caper Sour Cream, Irish Soda Bread

Organic Leek, Sussex Cheddar, Wholemeal Pastry Tart

Mustard Baked ham, Sweet pickle, Tomato Chutney

8 Minute Free Range Egg, English Watercress

Farm Baked Scone, Devon Clotted Cream, Sussex Preserve

Blueberry Lavender

Chocolate Beetroot

Lemon Drizzle

Selection of Teas

£37.50 Plus Vat