

HIGH TEA 2018-19

With a more savoury, picnic style menu, our High Tea is served to each of your tables on slates and boards for all guests to tuck in, family style. Vintage Crockery and Cake Stands can be hired to finish the look.

Please choose three fillings, which will be served on a selection of Mini Brioche Rolls & Sour Dough Crostini:

Honey Roast Ham, Sweet Pickle, Mustard Mayo

(V) Free Range Egg, Baby Watercress

(V) Red Pepper Hummus, Baby Spinach

(V) Sussex Brie, Tomato Relish

Cucumber, Anchovy Butter

(V) Sussex Cheddar, Red Onion Jam, Pea Shoots

Roast Chicken, Green Pesto Mayo, Leaf

Rare Roast Beef, Horseradish Crème Fraiche

Smoked Mackerel Pate, Baby Gem

(V) Red Leicester, Red Onion Slaw

Smoked Salmon, Chive Cream

Prawn, Bloody Mary Mayo, Radish

Poached Salmon, Dill, Cucumber

Smoked Bacon, Iceberg

Choose Three Dishes from our Savoury Selection:

Kilner Jar Chicken Liver Parfait, Blackberry Jam

Hog Roast, Sage Sausage Roll

Pork & Caramelised Red Onion Sausage Rolls

Red Pesto Roasted Chicken Pieces

(V) Truffle Macaroni Balls

Ham hock, Grain Mustard Bonbon

Kilner Jar Smoked Salmon, Chive Mousse

(V) Mushroom, Cheddar, Slow Roasted Tomato Quiche

(V) Sweet Potato, Spinach, Feta Pastry Roll

Poached Salmon, Whipped Soured Cream, Poppy Seeds

(V) Sussex Carrot, Matured Cheddar Bites

Prawn Cocktail Pots, Tiger Prawn, Bloody Mary Sauce, Celery Stick

Circa Afternoon Tea Wedding Breakfast £42.50 Plus VAT per Guest

Choose Two from our Salads & Sides Menu:

Warm New Potatoes, Thyme Butter

Cucumber Salad, Lemon, Parsley

Tomato, Shaved Red Onion, Balsamic Oil

Mixed Salad Leaf, House Dressing

Elderflower & Apple Slaw

Artisan Bread Selection, Butter, Condiments

CIRCA HIGH TEA WEDDING BREAKFAST £42.50 Plus VAT Per Guest