



**Our prices include linen, crockery & cutlery  
Staff to serve throughout your event is charged at £15 per  
member of staff, minimum four hours charged for set up, event and clear away**

### **Buffet Lunch 1**

Sandwich Selection:

(V) Sussex Charmer Cheddar, Ale Chutney  
Farm Cooked Ham, Mustard Grain Glaze

(V) Free Range Egg Mayonnaise, English Watercress

(V) Wilted Bay Spinach, Melting Brie, Roasted Blush Tomato Tart

Old School Sausage Rolls, Sage Salt

(V) Parmesan, Thyme Cheese Straws

Kettle Crisps

Chefs selection

*Served alongside lunch:*

Locally Roasted Filter Coffee

Tea Selection

Water Jugs, Orange Juice

**£14 per head Plus VAT**

Add on an additional Sandwich Option £2 Per Head

Add on an addition Finger Food Option £4 Per Head

Add on an additional Tea & Coffee Break £1.50 Per Head

Add Pastries & Fruit on arrival £3.50 Per Head



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### **Finger Buffet Menu 1**

*Please choose Four Cold and Four hot items:*

#### **Cold Finger Buffet:**

(V) English Tomato, Mozzarella Crostini  
Focaccia Bread, Olive Oil, Balsamic  
Shredded Smoked Mackerel, Dill, Cream Fraiche, Chicory Leaf  
Toasted Brioche, Smooth Duck liver Parfait  
Handmade Pork Pie, Chunky Piccalilli  
Smoked Salmon, Lemon Cream Cheese, Spinach Tortilla  
Prosciutto, Mascarpone, Fresh Basil

#### **Hot Finger Food:**

Spanish Tortilla, Fire Roasted Peppers,  
Asian Chicken , Yakitori Glaze  
Smoked Haddock Fish cake, Chopped Tartar Sauce  
Brighton Blue Crocket, Walnut Crumb, Sour Cranberry  
(V) Mature Cheddar, Ale Chutney, Red Chard Quiche  
(V) Sweet Potato, Red Onion Bhaji , Mango Yoghurt  
Chorizo Sausage Roll, Aioli Dip  
Honey Roasted Chipolatas, German Mustard  
Harvey's Rarebit, Sough dough  
(V) Red Roaster Wedges, Parmesan Sage Crust

Locally Roasted Filter Coffee  
Tea Selection  
Water Jugs, Orange Juice

#### **£19 Per Head Plus VAT**

Add on an addition Finger Food Option £4 Per Head  
Add on an additional Tea & Coffee Break £1.50 Per Head  
Add Pastries & Fruit on arrival £3.50 Per Head



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### **Hot Fork Buffet & Bowl Food**

***Please choose three options from the below menu:***

#### **Main**

- (V) Butter squash, Butter Squash Tagine, Marinated Fruits, Top of The Shelf Cous Cous  
Beef Short Rib, Shallot, Tarragon Mash, Caramelized Roots, Red Wine Jus
- Sussex Fish Pie, Nolly Cream Sauce, Dill Crust, 7 Minute Egg, Crispy Shallot, Wilted Spinach  
Paella, Tiger Prawn, Chorizo, Smoked Aioli, Catalan Crouton, Iceberg Salad
- (V) Artichoke, Chard Courgette Risotto, Melting Buffalo Mozzarella, Green Salad, Garlic Focaccia  
Harvey's Ale Battered Fish, Dripping Chips, Mashed Peas, Rough Tartar, Lemon Zest Salad
- (V) Panko Squeaky Cheese, Spiced Tomato Fondue, Mixed Grain, Raw Spinach Salad  
Buffalo Chicken Wings, Blue Cheese, Hot Sauce, Celery Slaw, Ranch Salad
- Massaman Duck Curry, Sweet Potato, Mango Relish, Steamed Jasmine, Pickled Three Onion Salad
- (V) Lightly Spiced Jambalaya, Sprouting Broccoli, Mung Beans  
Braised Lamb Keema, Mushroom Rice, Fresh Coriander, Butter Naan
- (V) Posh Mac n Cheese, Smoked Onions, Pea Shoots, Gremolata Sprinkle  
Holmansbridge Farm Sausages, Shallot Jus, Cream Potatoes

#### **Salads**

- Chard Chicory, Toasted Walnuts, Brighton Blue
- Free Range Chicken Caesar Salad, Crispy Anchovies, Ciabatta Garlic Croutons
- Choi Sum Salad, Panko Crusted Edamame Peas, Sweet Basil Salsa
- Cauliflower Cous Cous, Baby Leaf Spinach, Chia Seed Pesto
- Smoked Mackerel, Pickled Radicchio

#### **Dessert**

***Please choose 2 desserts from the options below***

- Sticky Toffee Pudding, Ghee Caramel Sauce, Tonka Bean Cream
- Flaky Bread & Butter Pudding, White Chocolate Custard, Boozy Fruits
- Build Your Own Lancing Mess, Vanilla Cream, Flavoured Meringues, Marinated Fruits, Popping Dust
- Baked Seasonal Crumble, Crunchy Ginger Crust, Old School Custard
- Lemon Curd Cheese Cake, Hobnob, Gin Raspberry's
- Braeburn Apple Pie, Cinnamon Butter, Lavender Custard
- Warm Milk Chocolate Brownie, Salted Caramel, Dark Chocolate Sauce

Fairtrade Tea, Filter Coffee, Fruit Juice

**£23 per head plus VAT**

## Drinks Packages

### *Silver Package*

Two Glasses of Red, White Wine or Bottled Beer  
Tea & Coffee Served throughout event  
£8 Per Guest Plus VAT

### *Gold Package*

Free-flowing Red, White Wine or Bottled Beer  
throughout event, Tea & Coffee Served throughout event  
£15 Per Guest Plus VAT

### *Supply Your Own Wine*

Circa to supply all glassware, water jugs, wine coolers,  
beer bucket & Kilner Jar and serve your drinks throughout event  
£6.95 Per Guest Plus VAT

## Circa Cash Bar Prices

|                             |        |
|-----------------------------|--------|
| Bottled Beers 330ml         | £4.00  |
| Lager / Cider Pint          | £5.00  |
| Spirit & Mixer 25ml         | £4.50  |
| Double Spirit & Mixer 50ml  | £6.00  |
| Medium Glass of Wine 175ml  | £5.00  |
| Large Glass of Wine 250ml   | £6.50  |
| Bottle of Wine 70cl         | £18.00 |
| Bottle of Prosecco 70cl     | £22.50 |
| Soft Drinks 330ml           | £2.00  |
| Bottled Mineral water 750ml | £3.00  |