Feasts

BBQ

Served to the middle of each table on boards, slates & bowls.
Choose four Meats & four Veggie/Vegan options.

Chorizo Pork Sausage
4oz Free Range Beef Burger
4oz Pork & Apple Burger
Brighton Pork, Herb Sausage
Squid, Chorizo Stick, Honey
Smokey BBQ Chicken Thigh
Sussex Pork & Honey Sausage
Pork Souvlaki, Lemon, Oregano
Tiger Prawn, Red Onion, Old Bay Rub
Lemon Zest, Coriander Chicken Thigh
Free Range Harvey's Ale Pork Sausage
Moroccan Dry Rubbed Chicken Thigh
Lamb Kofta Kebab

Veggie & Vegan Options:

4oz Halloumi, Beetroot Burger (v)
Salt & Pepper Tofu Stick (vg)
Cauliflower Wings, Spicy Sauce (vg)
Corn Cob, Coconut Satay (vg)
BBQ Miso Aubergine (vg)
Sweet Potato Black Bean Croquette (vg)
Courgette, Tomato, Pepper Kebab (vg)
Sweet Potato, Red Pepper Sausage (vg)

BBQ Salads & Sides

Choose four salads or sides.

Vine Tomato, Shaved Red Onion, Balsamic, Fresh Basil

Creamy Nicola Potato Salad, Sweet Onion, Parsley

Moroccan Spiced Roasted Peppers, Aubergine,

Cracked Wheat, Lemon Zest

Braised Beets, Lemon Juice, Greek Yoghurt, Mint

Greek Salad, Mixed Peppers, Tomato, Onion, Cucumber, Barrel Aged Feta, Fresh Oregano

Dry Roasted Chickpeas, Red Pepper, Fresh Coriander

Rocket, Balsamic Oil, Parmesan Shavings

Biriyani Spiced Rice, Spinach, Yoghurt

Roasted Baby Potatoes, Fresh Thyme Butter

Penne, Ranch Dressing, Lemon, Parmesan Shavings

Roasted Corn Coblets, Buttered

Sweet Potato Wedges, Cajun Salt

Dirty Beans, Smoked Bacon, Caramelised Onion

Pesto, Rocket, Parmesan, Pasta

Rainbow Slaw, Red & White Cabbage, Shaved

Carrot, Red Onion, Pumpkin Seed

Circa Green Leaf Salad, House Dressing

Pork Sharing Boards

Served to the middle of each table on boards, slates & bowls.

Platters of:
Slow Roasted Pork Belly, Shoulder, Leg & Loin
Sea-salt Crackling
Lemon, Sage Pork Stuffing
Farm Baked Braeburn Apple Sauce
Piccalilli, Mustards, Pickles
Brioche Bun

Choose four Veggie/Vegan options to accompany your Pork if required:

4oz Halloumi, Beetroot Burger (vg)
Salt & Pepper Tofu Stick (vg)
Cauliflower Wings, Spicy Sauce (vg)
Corn Cob, Coconut Satay (vg)
BBQ Miso Aubergine (vg)
Sweet Potato Black Bean Croquette (vg)
Courgette, Tomato, Pepper Kebab (vg)
Sweet Potato, Red Pepper Sausage (vg)

Pork Sharing Boards Salads & Sides

Choose four salads or sides.

Vine Tomato, Shaved Red Onion, Balsamic, Fresh Basil

Creamy Nicola Potato Salad, Sweet Onion, Parsley

Moroccan Spiced Roasted Peppers, Aubergine,

Cracked Wheat, Lemon Zest

Braised Beets, Lemon Juice, Greek Yoghurt, Mint

Greek Salad, Mixed Peppers, Tomato, Onion, Cucumber, Barrel Aged Feta, Fresh Oregano

Dry Roasted Chickpeas, Red Pepper, Fresh Coriander

Rocket, Balsamic Oil, Parmesan Shavings

Biriyani Spiced Rice, Spinach, Yoghurt

Roasted Baby Potatoes, Fresh Thyme Butter

Penne, Ranch Dressing, Lemon, Parmesan Shavings

Roasted Corn Coblets, Buttered

Sweet Potato Wedges, Cajun Salt

Dirty Beans, Smoked Bacon, Caramelised Onion

Pesto, Rocket, Parmesan, Pasta

Rainbow Slaw, Red & White Cabbage, Shaved

Carrot, Red Onion, Pumpkin Seed

Circa Green Leaf Salad, House Dressing

Roast Feast

Served to the middle of each table on boards, slates & bowls.
Choose two meats and a veggie option:

Whole Roast Thyme Chicken, Bread Sauce

Rosemary, Garlic Studded Leg of Lamb, Mint Sauce

Mustard Glazed Beef, Horseradish Cream

Herb Rolled Pork Belly, Apple Sauce

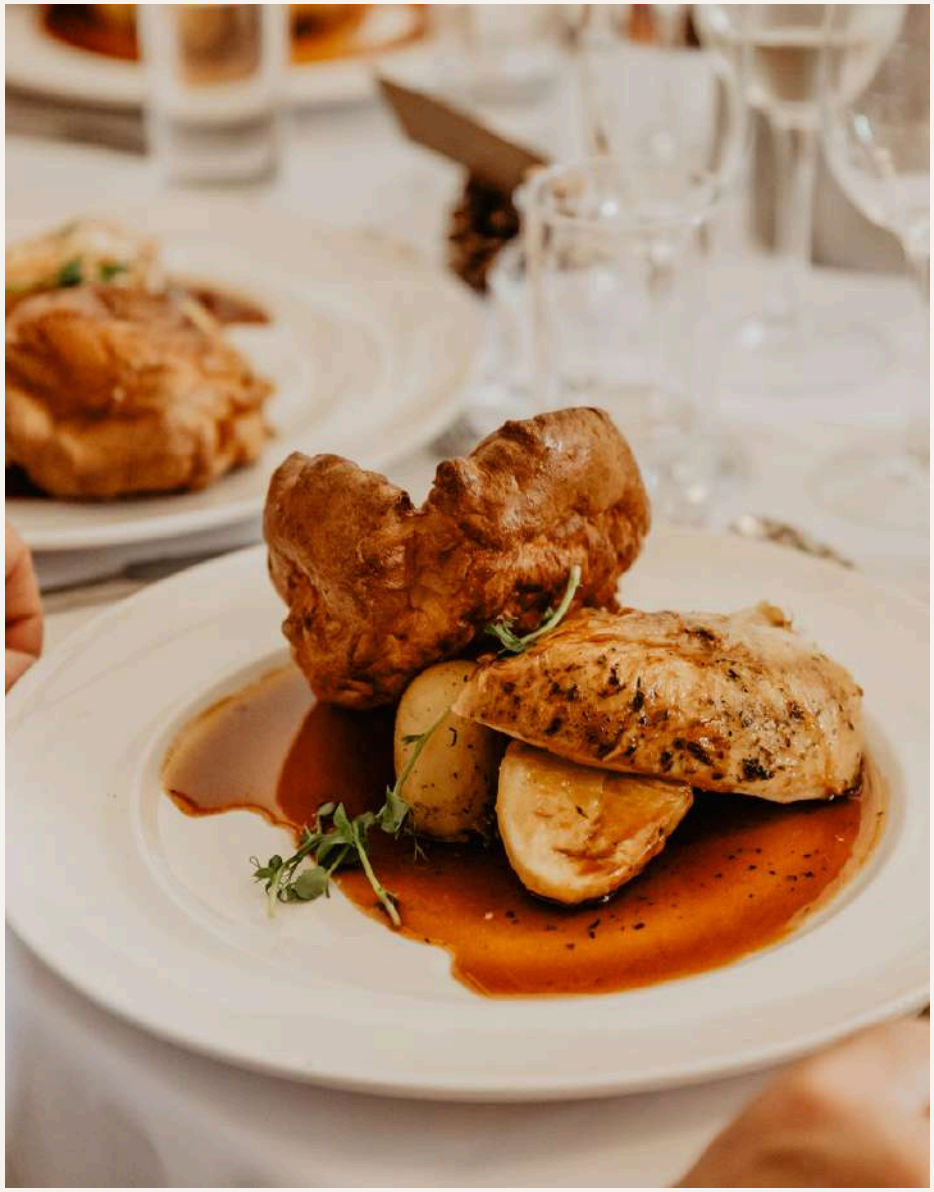
Roasted Cauliflower, Squash, Walnut Loaf, Tomato (vg) Fondue

Served with:

Olive Oil Roast Potatoes, Creamy Herb Mash, Maple Root Vegetables

Mature Cheddar Cauliflower Bake, Buttered Greens,

Giant Tarragon Yorkshire Puddings, Jus



Mediterranean Feast

Served to the middle of each table on boards, slates & bowls.

First:

Feta, Honey

Plump Queen Olives

Cured Meats

Fennel, Avocado Panzanella Salad, Torn Focaccia, Tzatziki Dip

Smoked Aubergine Dip, Pitta Chips

To follow:

Lemon Roasted Chicken, Green Lentils, Feta

Pork Souvlaki, Oregano, Garlic

Pea, Broadbean, Saffron Paella (vg)

Patatas Bravas, Chilli Tomato

Oven Baked Chickpea Falafel, Tahini (vg)

Middle Eastern Mezze

Served to the middle of each table on boards, slates & bowls.

To start:

Marinated Olives, Pitta Chips, Pickles, Labneh,
Za'atar, Dukkha, Homemade Hummus

For main:

Garlic Tahini Chicken Skewers
Split Aubergine & Fine Pepper Garlic Tahini Skewers
Braised Cous Cous, Ras el Hanout Spices
Rustic Chopped Salad, Pomegranate Gems
Chopped Whole Chillies
Pickled Red Cabbage
Mamoosh Pitta
Ezme Salad
Roasted Baby Potatoes, Cumin & Coriander Seeds

Italian Feast

Wedding menu

Served to the middle of each table on boards, slates & bowls.

Primo Plato:

Buffalo Mozzarella, Pesto, Olive Oil
Sunblushed Tomato
Nocellara Green Olives
Sicilian Antipasti
Sweet Melon
Homemade Focaccia, Aged Balsamic

Secondo Plato:

Braised Chicken Thigh, Aubergine, Tomato Ragout
Butternut Squash, Aubergine, Tomato Ragout (vg)
Orzo Pasta, Gremolata (v)
Garlic Ciabatta, Parsley, Oregano
Tenderstem, Shaved Parmesan