

**Function 1- £17.95 (minimum of 15 people)**

Lemon and cracked black pepper prawns, fresh avocado served in a glass

Pan fried Halloumi, roasted pine nuts with lemon dressed salad

Parmesan polenta with rich alfredo sauce

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Roast chicken supreme, filled with prunes, hazelnuts and a creamy chardonnay sauce

Oven roasted lemon sole on a bed of samphire, baby new potatoes with sweet corn butter

Cauliflower risotto with curried poached egg

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Brandy snaps filled with vanilla seed ice cream and drunken berries

Warm blackberry and apple crumble with homemade custard or Chantilly cream

Espresso crème brulee with poppy short bread

**Function 2- £19.95 (minimum of 15 people)**

Beef Carpaccio, extra virgin olive oil, parmesan crisps and sauce grabisch

Italian gazpacho soup (*summer time only*)

Sweet pea and spring onion soup with parmesan crisp

Salmon gravlax scotch eggs with curried mayonnaise

Beef teriyaki salad

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Sautéed gnocchi with spring onion, baby leeks, spiced tomato sauce and aged parmesan (v)

Rolled stuffed pork belly, dauphine potatoes with king prawn and pineapple skewer

Orange glazed duck breast, buttered Savoy cabbage with a cherry and juniper Jus

Cajun fillet of salmon, mango salsa, potato rosti and a rocket and herb salad

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True Italian tiramisu

Banana parfait with vanilla crumb and roasted bananas

70% coco chocolate mousse with hazelnut praline

**Function 3- £21.95 (minimum of 15 people)**

Cream of celeriac soup, roast oyster and black truffle oil (v) \*without oyster  
Chicken liver and duck parfait, toasted brioche with an apple and plum chutney  
Salmon rillettes, toasted bread and dill butter  
Crab and langoustine pasta with bisque foam

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Local reared pork loin, apricot stuffing, braised baby onions and blonde ale and caraway Jus  
Braised Sussex beef, sautéed spinach and wild mushrooms, potato fondant and horse radish Jus  
Deep fried Dover sole fillets, chunky chips, and homemade dill tar tar  
Spring onion, pea and fresh mint risotto, soft poached egg and crispy baby leaks (V)  
Herb crusted chump of lamb, braised pearl onion and rosemary Jus, celeriac fondant and roasted heritage carrot

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Earl grey crème brulee with lemon biscotti  
Lemon and champagne posset with vanilla foam  
Praline Panna cotta with burnt honey comb crumb  
Whiskey soaked sultana bread and butter pudding with pistachio custard