



Spring / Summer Dinner Party Menu 2025

3 Course Meal - £60 per person

3 Course Meal with x 4 Canapés - £72 per person

5 Course Meal (with Snack & pre-dessert) £80 per person

5 Course Meal with Canapés - £90 per person

Please choose the same starter, main & dessert for the entire party. If there are any vegetarians or vegans we can serve a separate starter, main & dessert for them. If you would like to have more than one dish for a course, the price per head increases by £5.00 due to the extra preparation time & wastage involved.

For parties of over 8 people we recommend one of our waiting staff to serve & clear your meal for you. Waiting staff can be hired from £15 per hour. For parties of 8 or less, the chef will do this for you.

Canapés

- Ham Hock Croquettes with Piccalilli & Parsley
- Wild Mushroom Arancini with Kentish Blue Cheese Mousse (v)
- Mackerel Pate with Pickled Cucumber on Sourdough Toast
- Smoked Cheddar Croquettes with Tomato & Chilli Jam (v)
- CK Fried Chicken with Hot Honey Mustard
- Creamed Spinach & Artichoke Vol-au-vent (ve)
- Crispy Chickpea Fritter with Romesco Sauce (ve)
- Cheese Burger Slider with Lettuce, Tomato & Burger Sauce
- Fish Goujons with Tartare Sauce
- Frittata with Roasted Peppers & Garlic Mayonnaise (v)
- Steak Tartare Croustade with Dijonaise
- Tuna Cerviche with Pickled Chilli & Lime

Flavoured Bread / Butter for the table

Starters

- Hot Smoked Salmon Rillettes with Pickled Cucumber & Crostini
- Ham & Sussex Cheddar Croquette with Chive Mayonnaise, Pickled Onions & Crackling
- English Asparagus with Tahini Verde, Miso Aioli & Burnt Onion (vegan)
- Confit Duck Leg Nugget with Duck Parfait, Caramelised Onion Jam & Toast

Steak Tartare with pickled Shallots, Quails Egg & Sourdough Toast
Tomato & Mozzarella Salad served with Spiced tomato Gazpacho (vegetarian)

Mains

Rump Steak with smashed Potatoes, Sour Cream & Chives, Spring Greens, Burnt Onion Powder & Beef Jus

Pan Fried Duck Breast with Duck Fat Potato, Charred Hispi Cabbage, Carrot & Anise Puree, & a Duck Jus

Pan-fried Cauliflower with a Cauliflower Cheese Croquette, Pickled Cauliflower & a Caper Butter Sauce (vegetarian)

Panko Breaded Cod with Buttery Mash & Fish Pie flavours

Braised Mushrooms with Spelt, Charred Gem Lettuce, Tofu Dressing & Pumpkin Seed Dressing. (vegan / Gluten Free)

Pan-fried Salmon with Seafood Risotto, Crispy Parsley & Lemon Gel

24 hour brined Chicken Breast with a Pancetta Chipolata, Carrot Puree, Roasted New Potatoes, Sugar Snap Peas & Lemon & Mustard Jus

Desserts

Cereal Milk Panna Cotta with Milk Ice Cream

Summer Berry Trifle with Chantilly Cream, Hundreds & Thousands

Tropical Pavlova with Lime & Coconut Cream (vegan / Gluten Free)

Chocolate Mousse Cake with Raspberry Sorbet

Hay Parfait with Apple Granita, Shortbread Crumb & Meringue

Selection of Sussex Cheese Board with Fig Chutney, Celery, Grapes & Crackers
£10 per person
(for the table served after dessert)