Buffet Menu

Minimum 20 People

Platter of Sandwiches (Inc v)

Made with a selection of different fillings using fresh bread from Fellows

Bakery, Ardingly

Luxury Cumberland Sausage Rolls

Wrapped in flaky puff pastry with a caramelised onion centre

Smoked Applewood Cheese Straws (v)

With a smoked tomato & chilli relish

Scotch Eggs

Fresh boiled egg wrapped in Cumberland sausage meat & breadcrumbs served with mustard mayo

Farmers Cold Meat Platter

A mixture of cold meats from our local butchers with crusty bread & cornichons

Chargrilled Buttermilk Chicken Skewers

Marinated in buttermilk, cajun spice & smoked paprika with mango chutney & mint yoghurt

Sussex Cheese & Onion Pasties (v)

With a smoked tomato & chilli relish

Platter Of Crudities (v)

Cucumber, cherry tomatoes, carrots, celery I chefs mixed salad, served with a honey I mustard dressing

Salt & Pepper Chicken Wings

With sweet chilli sauce

Sussex Cheese & Bacon Turnovers

Smoked bacon in flaky puff pastry topped with smoked applewood cheese

Selection of Quiches (Inc v)

A selection of different flavoured quiches made with short crust pastry

Breaded Pork Belly Bites

With teriyaki sauce

Handheld Pizza Flatbread

Made with our flatbread recipe and a selection of different flavoured toppings

Honey & Mustard Glazed Sausages

Topped with crispy shallots

Mini Chocolate Brownies

Topped with chantilly cream & mixed berries

Mini Victoria Sponge

With cream & strawberry jam

Chefs' Flavoured Cheesecake

Chef's flavour on a buttery biscuit base

Please Choose 6 Options £19.95 pp / Please Choose 8 Options £24.95 pp

Price above include: Room Hire, Food, Tea & Filter Coffee

For quoted number of guests

We reserve the right to charge in full for any extra guests that arrive on the day and extra food for these people will be provided