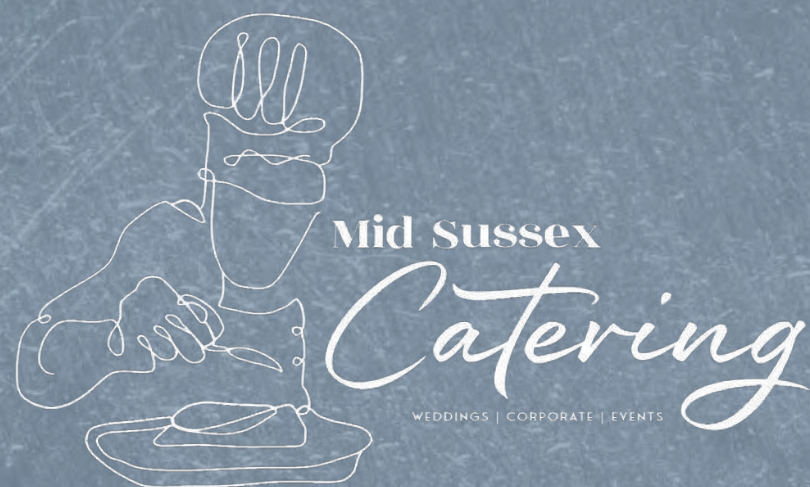




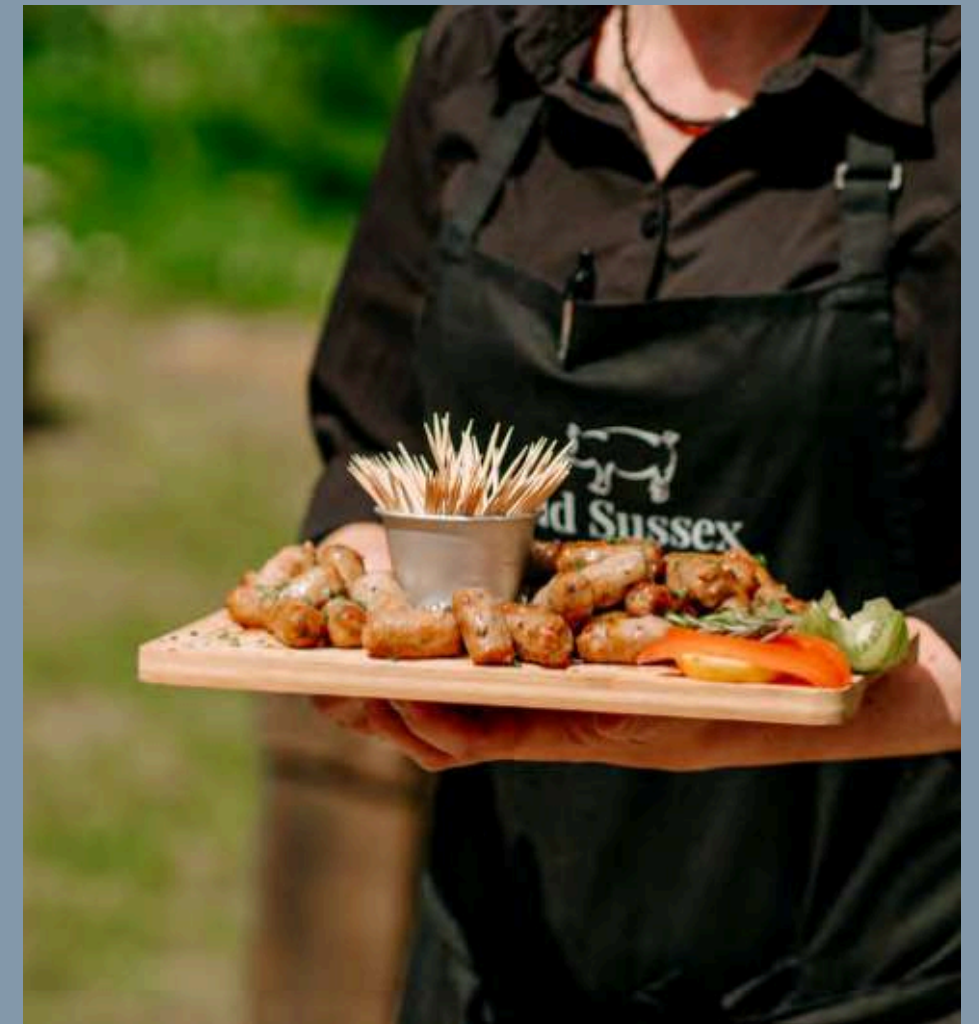
Main Seasonal Menus



Here you'll find a selection of menu examples and menu ideas.

We're really flexible and can tinker our menus to suit what you're after. After all it's your big day and we'll work with you to deliver food that you want and will be excited to have served for your guests. All these examples come with delicious alternatives for vegetarians, vegans and any other dietary requirements. Just let us know and we'll be happy to tailor and build menu that you want.

Chris and the team





Catering

From canapés, plated meals, feasting platters, BBQ's and Hog Roasts , Paellas and more our team of fantastic chefs will treat your guests to some fantastic tasting food.

Drinks & Bar

Fully licensed and serving a great mix of drinks to your guests. Our trained staff can run your bar to keep everyone from getting thirsty. We can take card payments handle all the glassware. We can use your venues bar or set up our own.

Wait staff and Service

We've got a great team of well presented and polite staff who will bring food to your tables, top up empty glasses, and help clear tables.

Evening Food

We're happy to stick around for the whole day cooking up delicious food for you and your guests. From snacks to platters to BBQ's or Paellas. We're happy to help keep everyone from getting hungry.



Wedding Menu Options

We've created a selection of sit down wedding menus. We're really flexible and can tinker our menus to suit what you're after.

Each menu has 5 canapé options that you can pick from our list in this document.





Spring/Summer Seasonal Dishes 2027 – 2028

Spring/Summer Seasonal Dishes 2027 – 2028

Pre Starter

Homemade focaccia topped with kalamata olives and fresh rosemary. Served with sundried tomato butter or dipping oils, gluten-free bread will be offered

Starters

Scallops with pancetta crumb and parsley sauce

Halloumi and courgette mini fritters with smoky aioli mayo

Ham hock terrine with homemade chutney and pickles

Courgette, ricotta and lemon tart with basil and shavings of parmesan

Fennel jam puff pasty tart with cherry tomatoes and capers, topped with Welsh rarebit, melted cheese, fennel and dill salad,

Mini egg Frittata topped with roasted butternut squash, fetta, mixed heirloom salad, chives and zesty guacamole

Grilled peaches, creamy buratta, heirloom tomatoes with basil oil and toasted pine nuts

Prosciutto ham served with watermelon, honey drizzled fetta, finished with chive oil

Mains

Seared rump of lamb, buttery fondant potato, roasted squash puree, heritage glazed carrots, summer greens and lamb reduction sauce

Chicken breast, poached and finished in butter, roasted chive and parsley new potatoes, asparagus wrapped in Parma ham, pork fritters, lemon and chicken sauce

Mediterranean tart, butternut squash puree, selected olives, and sundried tomatoes, grilled asparagus, finished with herb oil

Pan-roasted cod with herb gnocchi, clams, parsley and roasted garlic sauce

Beef short rib served with celeriac and Jerusalem artichoke puree, potato rosti, grilled asparagus, mixed olives and parsnip crisps finished with chimichurri

Aubergine parmigiana with herb crust, dressed rocket salad and basil salsa

Fillet of beef served with potato gratin, herb courgette puree, oyster mushrooms and beef sauce

Desserts

Chocolate cremeux with salted caramel ice cream finished rasbery coulis

Lemon and lime posset topped with summer fruits and shortbread

Black cherry pavlova, finished with black cherry coulis

Vanilla panna cotta with confit strawberries

Chocolate torte served with raspberry

Apricot tart tatin with clotted cream

Classic tiramisu





Autumn/Winter Seasonal Menus 2027 – 2028

MENU TBC





Canapé Ideas

A selection of delicious canapés that we can bring around for guests as people arrive and mingle.

Canapés



Meat

Butcher's cocktail sausages with honey mustard glaze

Marinated chicken skewers

Mini beef burger sliders with pickles and cheese

Pork belly bites with BBQ sauce or Cajun spice

Hoisin duck parcels

Roast beef, Yorkshire puddings with crème fraîche, horseradish and fresh parsley

Lamb kofta bites

Black pudding and pulled pork bonbon with apple puree

Fish

Tempura battered prawns with a sweet chilli sauce

Smoked salmon blini with dill and cream cheese

King prawn with sweet chilli and lime

Mini fish and chip bites

Sussex Smokey on grilled bread

Vegetable

Tomato and basil bruschetta

Garlic mushrooms on toast

Halloumi fries with smoked harissa

Hummus and sun-dried tomatoes on mini toast

Mini goat's cheese and red onion courgette

Antipasto skewers

Blini with green pesto and sun-dried tomatoes

Mushroom Arancini

Red onion and goat's cheese mini souffles

Satay aubergine skewers

Mini falafel bites with mint dip

Tomato and feta bites

Vegetable spring rolls with hoisin dip

Mini fruit kebabs with mint and lime purée





Evening Food.

Make sure no guest leaves hungry with our delicious evening options.



Savoury

Mexica Buffet -

Selection of chicken and veggie enchiladas, beef and veggie chilli, refried beans, guacamole, salsa and sour cream.

Butcher's Burgers -

Beef & veggie patties, American cheese, red onion, gem, lettuce, seasoned fries and burger sauces.

Ploughman's Super -

Selection of local cheeses, including the fab Brighton blue, honey roast ham, breads, pickles, chutneys and fruits.

Fish and Chips -

In a light crispy batter, traditional chips, mushy peas and plenty of salt and vinegar.

Buffet Super -

A selection of bagels, sausage rolls, quiche, salad, and brownies.

Dirty Hot Dogs -

Butchers' hot dogs, stylish buns, crispy onions, jalapenos, grated cheese and sauces.

Pulled Pork Mac n Cheese -

Shoulders of pork, pulled and marinated with smoky seasonings, trays of ultimate mac n cheese.

Freshly Made Pizzas -

Delicious pizzas with a selection of toppings.

Italian-themed Paninis -

Paninis made with a selection of cured meats, mozzarella, sundried tomatoes, and Italian-themed fillings.

Greek buffet -

Marinated chicken, humus, pittas, falafel, Greek salad, tzatziki. Keftedes, Greek meatballs with mint and garlic

Sweet

Jars of delights - White and milk chocolate mousse, with black cherry compote and popping candy

Sticky toffee pudding with a rich butterscotch sauce, clotted cream, and honeycomb crumb

Vanilla Pannacotta, served with fresh rhubarb and raspberries

Pistachio cake with a pistachio sauce, a pistachio crumb, and salted caramel ice cream

Baked pecan pie with fruit compote and clotted cream ice cream, and honeycomb

Creme brulee topped with a passion fruit puree

Classic Tiramisu

Chocolate orange ganache with caramelised orange and raspberry sauce

Poached pears with toasted almonds and cherry sauce

Ginger and syrup cheese cake

Fruit Millefeuille

White chocolate and black cherry frangipane tart





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