

# Sample Sharing Boards

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These are great to serve as canapés, or late night bites.  
Each board serves up to 8 guests

## Boards

Mini fish & chips, tartare sauce  
£40.00

Crispy chicken wings, blue cheese dip  
£40.00

Mini cheese burgers  
£40.00

Scotch eggs, garlic aioli  
£35.00

Sausage roll, English mustard  
£30.00

Vegan sausage roll, English mustard  
s£30.00

Smoked salmon & chive crème fraîche Blinis  
£35.00

Toasted flatbread, hummus, vegetable crisps  
£25.00

## Dessert Boards

Chocolate brownie, pistachio  
£30.00

Apple & fig crumble, vegan salted caramel ice cream  
£25.00

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Before you order your food and drink,  
please inform a member of staff if you have a food allergy or intolerance.

# Sample Wedding Menu

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3 courses £40.00 pp

2 courses £30.00 pp

## Starters

Gin cured salmon, whipped goat's cheese, pickled cucumber, dill salsa

Beetroot candy hummus, Mediterranean flatbread, vegetable crisps

Chestnut mushroom soup, nettle & chestnut pesto

## Mains

8oz West Country rump steak, triple cooked chips,  
roasted flat mushroom & tomato, peppercorn sauce

Smoked haddock fillet, Jerusalem artichoke,  
Girolle mushroom & sorrel cream

Dingley Dell pork Schnitzel, radicchio & caper salad

Chicken supreme, ham hock & Sussex Charmer croquette,  
wild mushroom sauce

Maple roasted squash cassoulet, chestnut & sage gremolata

## Desserts

Pecan treacle tart, clotted cream

Sticky toffee pudding, salted caramel ice cream

Salted caramel brownie, vegan salted caramel ice, biscuit crumb

Chocolate ganache, blood orange, shortbread

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