



THE
ROUNDABOUT
HOTEL
WEST CHILTINGTON

Our
Wedding
PACKAGES



SUBLIME ELEGANCE

Thank You...

for choosing The Roundabout Hotel

At the Roundabout Hotel we pride ourselves on creating an unforgettable day for every couple. From our first meeting we will endeavour to tailor your wedding to your exact wishes.

Our wedding packages are designed to include all the classic essentials for the day, to which you can add any bespoke items you require.

We are delighted to offer:

Weddings for up to 100 guests, perfect for intimate gatherings or larger celebrations with tailormade wedding packages to suit your individual tastes and requirements.



Your own custom menu



A specially selected choice of suppliers for the perfect complimentary flourishes and finishing touches.



Special accommodation rates for wedding guests in our delightful bespoke bedrooms.



A promise that we will never host more than one wedding on the same day.



And most importantly, we offer a truly personal service, helping to make your dreams a reality.

Enjoy the sublime elegance of the Roundabout Hotel with our range of spectacular packages for your special day. We at the Roundabout Hotel understand that organising your occasion can be stressful and, as such, have created packages that include the essentials for the occasion and any extras you are likely to require.

A delicious wedding breakfast in our dedicated function room with easy access to the garden is also included.



Civil Ceremonies at The Roundabout Hotel

If you're looking for the ideal venue to host your Wedding Ceremony, the Roundabout Hotel would be delighted, whether it is a small, intimate dedication, or a larger celebration with lots of friends and family.



Our Rose Room can hold up to 80 guests, with exquisite features, easy access to our gardens and private bar.



Once you've made a provisional booking, you should then contact the local Registry Office to co-ordinate for your specific dates. This is the Crawley Registry Office and can be reached on 01243 642122, between 9am and 4pm, Monday to Friday. Fees will be payable directly to the Superintendent Registrar.

Exclusive Use of the Roundabout Hotel

We are proud to be able to offer couples the opportunity of having the Roundabout Hotel all to themselves, giving them the option to use the hotel and its grounds to the fullest potential.



Whether it's posing for photos in our beautiful garden, or having your guests stay in our 24 bespoke bedrooms, the possibilities to tailor the day to your own wishes are only limited by your imagination.



Exclusive use is from 11am on your wedding day to 11am the following morning.



Please see the Exclusive Package Page for more information.



Want something different...

We're pleased to be able to offer a few esoteric options to make your day a break from the norm.



HOGS ROAST & BBQ

Treat your guests to something different, with a whole hog with salt, thyme, and rosemary rub, slowly roasted over 6 hours and carved complete with crackling.



AFTERNOON TEA

An effective and stylish way to entertain your guests with a more informal, relaxed atmosphere which can be served at any time of the day.



CHOCOLATE FOUNTAIN

A lavish treat for your guests and a delightful indulgence for yourselves.

Those little extras...

If you want some assistance with creating your special day, we are delighted to recommend some local suppliers to help make the event unforgettable.



EVENING ENTERTAINMENT

Once everyone has started to relax after the ceremony and the wedding breakfast, it's time to dance the night away. We can provide a DJ playing all styles of music, from rock to disco.



ROOM DECORATION

We can offer exquisite room decoration packages, to include items such as balloon displays, chair covers and sashes in your choice of colours, backdrops for the tables and extravagant centrepieces. We are also able to provide other decorations, such as ice sculptures and chocolate fountains upon request. Table plans and name cards can also be arranged at your instruction.



FLOWERS

We can arrange beautiful bouquets for the ladies and buttonholes for the men, sensational table centre pieces and decorations, all are available upon request.



APRIL ROSE PACKAGE

- ♥ TWO OR THREE COURSE WEDDING BREAKFAST
- ♥ DEDICATED WEDDING CO-ORDINATOR TO GUIDE YOU THROUGH YOUR DAY
- ♥ PRIVATE BAR AND DANCE FLOOR
- ♥ USE OF SILVER CAKE STAND AND KNIFE
- ♥ COMPLIMENTARY HONEYMOON SUITE FOR THE WEDDING COUPLE INCLUDING BREAKFAST

TWO COURSE: **£2,750** PRICE PER ADDITIONAL GUEST: **£40**

THREE COURSE: **£3,250** PRICE PER ADDITIONAL GUEST: **£50**

Cost for the minimum of 50 guests. Prices are all inclusive. Please ask for more details.

MIDWEEK OFFER

BOOK YOUR WEDDING FOR ANY MONDAY TO THURSDAY (EXCLUDING BANK HOLIDAYS) AND WE'LL REDUCE THE PRICE OF THE PACKAGE BY **£500**



SUMMER ROSE PACKAGE

- ♥ RED CARPET ON ARRIVAL
- ♥ A GLASS OF SPARKLING WINE FOR YOUR RECEPTION DRINK
- ♥ A SELECTION OF THREE CANAPÉS PER PERSON
- ♥ TWO OR THREE COURSE WEDDING BREAKFAST
- ♥ A GLASS OF SPARKLING WINE FOR YOUR TOAST
- ♥ EVENING BUFFET
- ♥ DEDICATED WEDDING CO-ORDINATOR TO GUIDE YOU THROUGH YOUR DAY
- ♥ WHITE TABLE LINEN AND NAPKINS
- ♥ PRIVATE BAR AND DANCE FLOOR
- ♥ USE OF SILVER CAKE STAND AND KNIFE.
- ♥ COMPLIMENTARY HONEYMOON SUITE FOR THE WEDDING COUPLE INCLUDING BREAKFAST
- ♥ COMPLIMENTARY MENU TASTING WITH WINE FOR THE WEDDING COUPLE

TWO COURSE: **£5,250** PRICE PER ADDITIONAL GUEST: **£80**

THREE COURSE: **£5,750** PRICE PER ADDITIONAL GUEST: **£90**

Cost for the minimum of 50 guests. Prices are all inclusive. Please ask for more details.

MIDWEEK OFFER

BOOK YOUR WEDDING FOR ANY MONDAY TO THURSDAY (EXCLUDING BANK HOLIDAYS) AND WE'LL REDUCE THE PRICE OF THE PACKAGE BY **£500**



Summer Rose

THE EXCLUSIVE PACKAGE

For the ultimate in exclusivity, why not have the sole use of the Roundabout Hotel, the bedrooms, the gardens and bar. With just your partner and guests for company you can really make this a home from home for the day, a truly, unforgettable occasion.

- EXCLUSIVE USE OF THE ROUNDABOUT HOTEL FROM 12PM THROUGH TO 9AM THE FOLLOWING DAY GUARANTEEING NO OTHER GUESTS IN OR AROUND THE HOTEL
- SOLE USE OF ALL PRIVATE ROOMS, AND THE GROUNDS FOR YOUR PHOTOGRAPHS
- 24 INDIVIDUALLY STYLED BEDROOMS (INCLUDING A HONEYMOON SUITE FROM YOUR WEDDING PACKAGE)
- FULL TRADITIONAL BREAKFAST THE FOLLOWING MORNING FOR YOU AND YOUR GUESTS
- RED CARPET ON ARRIVAL
- A GLASS OF SPARKLING WINE FOR YOUR RECEPTION DRINK
- A SELECTION OF THREE CANAPÉS PER PERSON
- HALF BOTTLE OF WINE PER PERSON
- THREE COURSE WEDDING BREAKFAST WITH FRESHLY BREWED, COFFEE AND PETIT FOURS
- TABLE PLACE CARDS AND MENUS
- A GLASS OF CHAMPAGNE FOR YOUR TOAST
- EVENING BUFFET FOR 100 GUESTS
- DEDICATED WEDDING CO-ORDINATOR TO GUIDE YOU THROUGH YOUR DAY
- WHITE TABLE LINEN AND NAPKINS
- PRIVATE BAR AND DANCE FLOOR
- USE OF SILVER CAKE STAND AND KNIFE
- COMPLIMENTARY MENU TASTING WITH WINE FOR THE WEDDING COUPLE

THREE COURSE: **£9,750** PRICE PER ADDITIONAL GUEST: **£100**

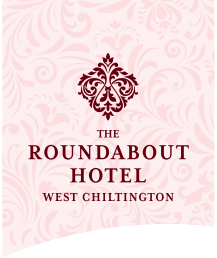
Cost for the minimum of 50 guests. Prices are all inclusive. Please ask for more details.

MIDWEEK OFFER

BOOK YOUR WEDDING FOR ANY MONDAY TO THURSDAY (EXCLUDING BANK HOLIDAYS) AND WE'LL REDUCE THE PRICE OF THE PACKAGE BY **£500**

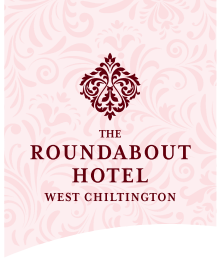


The Exclusive



Wedding Menus

THE COMPLETE
PACKAGE 2023/4



A GUIDE TO OUR MENUS

CANAPÉS

Our finger canapés are an effective and stylish way to welcome your guests with a more informal, relaxed atmosphere.

These can be served pre-dinner or as a standalone evening reception.

FOR THE MAIN EVENT

For your main meal you can choose from the following options:

Two or three-course meal

Peruse the menu then present your guests with a shortlist of two starters, three main courses and two desserts for them to choose from (must include vegetarian options)

Two course barbecues

Choose from a selection of meat, seafood, and vegetarian options, as well as a range of delicious sides and accompaniments.

Luxury afternoon tea

Freshly prepared finger sandwiches, homemade savoury pastries, cakes and scones.

Hog roast

Whole hog with salt, thyme, and rosemary rub, slowly roasted over 6 hours and carved complete with crackling. Served with a selection of sauces.

DESSERT SELECTION

Choose from a selection of delightful desserts when ordering from any of the Main Event options except Afternoon Tea.

EVENING BUFFET OPTIONS

Choose from delicious street food, hot bloomer sandwiches, sour dough pizzas, fish and chip cones, evening barbecue, or a cheese buffet.

DRINKS

We have a wonderful range of alcoholic and non-alcoholic drinks available to complement your meal and keep your guests refreshed.

We are always more than happy to discuss any ideas or requirements you have.

So don't hesitate to chat with us!

Canapé Reception

Presented on wooden boards or black slate these can be circulated on trays by our service staff or we can create food stations for the canapés to be served from. *Our finger canapés are an effective and stylish way to welcome your guests with a more informal, relaxed atmosphere which can be served pre-dinner or at a standalone reception.*

FISH

PANKO SALMON ^W

With lime & sesame yoghurt dip

THAI CRAB CAKES ^W ^{GF}

With cucumber relish & pickled radish

KING PRAWN & CHORIZO SKEWER ^W

SMOKED TROUT ^{GFA}

With horseradish cream & fresh dill

PRAWN TACO

With tomato salsa & coriander

BEETROOT CURED SALMON ^{GFA}

With lime crème fraiche & dill crostini

LOCAL SMOKED SALMON CROSTINI

With quail eggs mayonnaise & rye bread

SMOKED MACKEREL RILLETTE ^{GFA}

With pickled cucumber

PRAWN COCKTAIL With a pastry cone

CRAYFISH & CRISPY CAPER TART ^W

MINI SPICED SALMON BAMBOO ^{GF}

With yoghurt dip

MEAT

PARMA HAM ^{GF}

Gorgonzola, walnuts, watercress pesto

BBQ PULLED PORK ^W

Bon bon on a stick, BBQ glaze

HOT DOG ^W

Crispy onions, frenchie's mustard

PASTRAMI ^{GF} Dill pickle, cream cheese

CHICKEN YAKITORI ^{GF}

Spicy satay sauce

CURRIED CHICKEN ^W

Poppadum shell & mango chutney

MOROCCAN SPICED LAMB ^W ^{GFA}

Chickpeas & a pastry tart

CHIMICHURRI CHICKEN SKEWER ^W ^{GF}

ROLLED HAM HOCK & CAPER

BERRY TERRINE ^{GFA}

ORIENTAL CONFIT OF DUCK

On spiced toasts with plum chutney

MINI YORKSHIRES ^W

With roasted beef & horseradish

MINI SUSSEX BEEF BURGERS ^W

With tomato & chilli relish

MERGUEZ SAUSAGE ROLL ^W

With chilli jam

SOUTHERN STYLE POPCORN CHICKEN ^W

With ranch dressing

VEGETABLES

ENGLISH ASPARAGUS TARTLETS

With hollandaise & roast red pepper

SUMMER PEA & MINT ARANCINI

SWEETCORN & TOFU FRITTERS ^W ^{GFA}

With a spicy aioli

VIRGIN BLOODY MARY SHOT ^{GF}

With celery leaf

GORGONZOLA & PEAR CHEESECAKE

With a pastry cone

CURRIED PEA & POTATO TART ^{GFA}

SPINACH & FETA FILO PASTRY

TOMATO, FETA & PESTO ARANCINI

SUSSEX RAREBIT ^W ^{GFA}

With Harvey's beer & Sussex cheddar

CHESTNUT MUSHROOM PATE ^{VE}

Crostini & candied walnuts

PUMPKIN & PESTO BRUSCHETTA ^{VE}

Chargrilled peppers

SPICY PUMPKIN CROQUETTE With aioli

HARISSA HUMMUS ^{VE} Pastry cone

LEEK, MUSHROOM & SUSSEX

CHEDDAR TART ^{GFA}

WHIPPED GOATS CHEESE

Pickled red onion & a pastry cone

PINEAPPLE MINI CROSTINI PIZZA ^W ^{VE}

£3.25 per item

GLUTEN FREE ITEMS:

£3.75 per item

CHOOSE 4 CANAPÉS: **£12.75** per person

CHOOSE 6 CANAPÉS: **£19.00** per person

Choose a shortlist of two starters, three main courses and two desserts for your guests to choose from *(must include vegetarian options)*.

TO START

CRUSHED CHILLI & AVOCADO BRUSCHETTA VE GFA
 Chilli, coriander & lime, roasted cherry tomatoes, pine nuts, toasted sour dough

CHICKEN LIVER PARFAIT
 With Melba toast, red onion marmalade & micro leaves

SOUP DE JOUR V VE GF
 Homemade soup of the day with a homemade crusty cob

LOBSTER & CRAYFISH COCKTAIL GFA
 With avocado, traditional sauce, grilled focaccia & spiced tomato coulis

SALAD OF PARMA HAM GFA
 With lentils, beetroot, Sussex blue cheese & garden herbs

SMOKED DUCK GF
 With braised chicory, chilli & plum jam & toasted hazelnuts

CORONATION CHICKEN TERRINE GFA
 With pickled vegetables, quail egg, apricot puree, mini toast & radish

HAM HOCK TERRINE
 With homemade piccalilli & micro leaves

ASPARAGUS V
 With hollandaise sauce, micro coriander, toasted breadcrumbs & garden herbs

PARMA HAM, CHORIZO & SALAMI
 With creamy burrata, Sicilian olives, ciabatta croute & rocket leaves

BETROOT CURED SALMON GFA
 With pickled cucumber, preserved lemons, torn croutons & lemon dressing

SMOKED SALMON & PRAWN ROULADE GFA
 With pickled fennel, salted & crisp focaccia, lemon

PRAWN MEDLEY
 Fresh Atlantic prawns with apple & celery mayonnaise

GOATS CHEESE & PEAR TARTLET V GF
 Candy beet carpaccio, sage crisps, walnut dressing

ROASTED HERITAGE CARROTS & TOMATOES VE GF
 Burnt onion hummus, pomegranate, pumpkin seeds

LEEK & SUSSEX CHEDDAR TART
 With a beet salad

CHEESE & TOMATO V GFA
 Textures of heritage tomatoes, shaved parmesan, buffalo mozzarella, pesto dressing, torn croutons & micro basil

HADDOCK & SALMON
 With croquettes, aioli & parsley dressing, crispy capers & gherkins

CHICKEN & RAISIN BALLOTINE
 Apple puree, caramelised apple & a baby herb salad

TO FOLLOW

SLOW COOKED & PRESSED BEEF SHIN
 With shitake mushroom, glazed shallot, red wine sauce

MAPLE GLAZED PORK BELLY
 With roasted apple & a pear cider jus

LEMON & THYME CHICKEN SUPREME
 With a braised leg croquette & whisky creamed jus

CONFIT DUCK BREAST
 With a classic orange gravy, caramelised onions

TWICE ROASTED PORK BELLY
 With crackling, roasted apple & rich calvados sauce

CAJUN BLACKENED COD FILLET
 With pea & mint puree, shrimp & chorizo butter
 (£3 supp)

CLASSIC SEAFOOD PIE
 Smoked haddock, prawns & salmon, dill veloute, topped with crushed new potatoes & parmesan crumb

JAMAICAN JERK CHICKEN
 Rice & pea cake, honey grilled pineapple & jerk sauce

BRAISED BEEF STEAK
 With caramelised onions & mushrooms, red wine sauce

CHICKEN FROMAGE
 Breast of chicken filled with Sussex blue cheese, wrapped in smoked bacon, a baby shallot, mushroom, & red wine jus

SUSSEX BEEF BRISKET & ALE PIE
 With onion gravy

PRESSED LAMB SHOULDER
 With lamb bon bon, sweet roasted shallot, rosemary & red currant lamb jus

ROASTED SIRLOIN OF BEEF
 Served pink with Yorkshire pudding & horseradish gravy

LEMON & GARLIC ROASTED CHICKEN FILLET
 Tuscan bean & chorizo ragu & vine roasted tomatoes

SALMON EN CROUTE
 With pea puree, mini roasted potatoes & Swiss chard

PAN ROASTED SEA BREAM
 With roasted fennel, ratatouille & heritage tomato

LAMB RUMP
 Glazed in redcurrant & mint, with rosemary, mint & redcurrant jus (£5 supplement)

MUSTARD GLAZED HAM HOCK
 With a wholegrain mustard sauce

Event & Wedding Dining

Event & Wedding Dining

VEGETARIAN & VEGAN OPTIONS

CRISPY BANG BANG TOFU VE

Peanut & chilli stir-fried tofu,
 with udon noodles & mange tout

BAKED SQUASH SPELT RISOTTO VE

Roasted hazelnuts, butter nut squash,
 pearly spelt & a miso & dry sherry jus

BETROOT WELLINGTON VE

Spinach, chestnut mushrooms & red wine jus

ROASTED AUBERGINE VE

Topped with goat's curd, tender stem
 pomegranate, chilli, zaatar & miso dressing

VEGAN PAELLA VE

Chorizo seitan sausage, tofu & saffron

SUMMER VEGETABLE PIE VE

Cheese sauce topped with potato &
 herb crust, spring greens & onions

VEGETABLE OPTIONS

BUTTERED FINE GREEN BEANS

HONEY & CARAWAY

ROASTED CARROT

STIR FRIED KALE

ROASTED BUTTER NUT SQUASH

TENDER STEM BROCCOLI

SAUTÉED RUNNER BEANS

SPRING GREENS

SMASHED PEAS WITH MINT

BRAISED HISPI CABBAGE

POTATO OPTIONS

CRUSHED NEW POTATOES

With crème fraiche & chives

POTATO & WHOLE GRAIN MUSTARD CAKE

FONDANT POTATO

With thyme classic dauphinoise

SMASHED CHAMP POTATO

With spring onions & garlic

BUBBLE & SQUEAK

CLASSIC BUTTER RICH MASHED POTATO

CLASSIC COLCANNON

GARLIC & HERB ROASTED POTATO

The event dining menu will include as standard:

A selection of artisan breads with salted butter filter coffee & chocolate truffles

TWO COURSES: **£39.50** per person

THREE COURSES: **£49.50** per person

Our menus detailed here are of course samples, however we do recognize that you may wish to design your own menu, we will be delighted to meet with you to provide a bespoke alternative for you & your guests.

MEAT & FISH

Please select up to 3 meats or seafood items. Served from the buffet or direct to tables.

LAMB LEG STEAK

Marinated in mint with garlic & rosemary

CHINESE RIBS

Smothered in a sticky spicy sauce

TIKKA LAMB SKEWERS

With beetroot chutney & flat breads

TERIYAKI TIGER PRAWN & CHORIZO SKEWERS

MAPLE GLAZED CHICKEN

With toasted sesame seeds

STEAK MINCE BURGER

With Jack cheese, iceberg & red onion

VENISON & RED WINE SAUSAGES

(£1.50 supp)

4oz SIRLOIN STEAKS

With café de paris butter (£5.00 supp)

LEMON & HERB MARINATED CHICKEN

PORK & LEEK SAUSAGES

BAVETTE STEAK

With our secret dry spiced and herb rub (spicy)

HICKORY SMOKED PORK BELLY STRIPS

THAI SPICED TIGER PRAWN & PEPPER KEBABS

LAMB KOFTA

TRADITIONAL CUMBERLAND SAUSAGE

ASIAN SPICED MONK FISH & KING PRAWN

SKEWERS (£5.50 supp)

VEGETARIAN & VEGAN

Please select up to 4 items. Served from the buffet or direct to tables.

CHILLI MARINATED SMOKED

TOFU & PEPPER KEBABS VE

CHICKPEA & COURGETTE BURGER VE

CHILLI MARINATED HALLOUMI STEAKS V

HARISSA GLAZED CAULIFLOWER STEAK VE

MOVING MOUNTAIN BURGER, SHEESE VE

GARLIC PORTOBELLO MUSHROOM V

Stuffed with stilton & pine nuts

DONER KEBABS VE

With a pink pickle

TIKKA SPICED COURGETTE & AUBERGINE VE

SWEETCORN RIBS VE

With a short-cut BBQ sauce

Accompaniments served direct to your seated guests:

Selection of artisan breads, salted butter, olive oil & balsamic

Please select one potato dish to accompany the BBQ:

Garlic & herb roasted new potatoes drizzled with sour cream jersey royals in butter (seasonal)

½ Jacket potato drizzled with olive oil

Cajun spiced fried jacket wedges paprika roasted potatoes

Please select 3 Salads to accompany the BBQ:

Fresh Thai salad with vermicelli noodles

Giant cous cous, cranberry, apricot, sultanas & mint summer greens tossed in sumac dressing

Classic mixed summer salad

Braised rice, peppers, coriander, courgette, pine nuts

Mixed leaf, spring onions, green pepper, Dijon dressing, sunflower seeds

Curried cauliflower, roasted sweet squash, coconut yoghurt, toasted almonds

Cucumber, watermelon, feta, mint & chai seeds, pomegranate celeriac & apple 'slaw dressed in wholegrain mustard dressing tomato, red onion & black olives

Classic Greek salad with feta summer 'slaw with apple and sultanas

Roasted squash, beetroot, onion, walnut & parsley orzo pasta, pesto, bacon & peas

Pasta, rich tomato sauce, black olive & feta chickpea, butter bean & chorizo with chilli dressing cous cous with roasted vegetables & Moroccan spice

TWO COURSES: £50.00 per person

Event Barbeque

Hog Roast

MINIMUM 60 GUESTS

WHOLE HOG with salt, thyme, & rosemary rub

Slowly roasted over 6 hours and carved complete with crackling served with a selection of sauces:

- Apple & thyme
- Spicy BBQ Reggae Reggae
- Garlic & herb mayonnaise & crème fraiche

VEGETARIAN & VEGAN

Please select up to 4 items. Served from the buffet or direct to tables.

CHILLI MARINATED SMOKED TOFU & PEPPER KEBABS VE

DONER KEBABS WITH PINK PICKLE VE

CHILLI MARINATED HALLOUMI STEAKS V

HARISSA GLAZED CAULIFLOWER STEAK VE

MOVING MOUNTAIN BURGER, CHEESE VE

GARLIC PORTOBELLO MUSHROOM V
Stuffed with Stilton & Pine nuts

TIKKA SPICED COURGETTE & AUBERGINE VE

SWEETCORN RIBS VE

With a short-cut BBQ sauce

Please select one potato dish to accompany the Hog Roast:

Selection of artisan breads, salted butter, olive oil & balsamic

Please select one potato dish to accompany the BBQ:

Garlic & herb roasted new potatoes drizzled with sour cream jersey royals in butter (seasonal)

½ Jacket potato drizzled with olive oil

Cajun spiced fried jacket wedges paprika roasted potatoes

Please select 3 Salads to accompany the Hog Roast:

Fresh Thai salad with vermicelli noodles

Giant cous cous, cranberry, apricot, sultanas & mint summer greens tossed in sumac dressing

Classic mixed summer salad

Braised rice, peppers, coriander, courgette, pine nuts

Mixed leaf, spring onions, green pepper, Dijon dressing, sunflower seeds

Curried cauliflower, roasted sweet squash, coconut yoghurt, toasted almonds

Cucumber, watermelon, feta, mint & chai seeds, pomegranate celeriac & apple 'slaw dressed in wholegrain mustard dressing tomato, red onion & black olives

Classic Greek salad with feta summer 'slaw with apple and sultanas

Roasted squash, beetroot, onion, walnut & parsley orzo pasta, pesto, bacon & peas

Pasta, rich tomato sauce, black olive & feta chickpea, butter bean & chorizo with chilli dressing cous cous with roasted vegetables & Moroccan spice

TWO COURSES: **£55.00** per person

Desserts

Our Dessert menu is included with the two or three course meal,
 the barbecue & the hog roast.

ENGLISH SUMMER *(May to August only)* GF

English strawberries, vanilla cream, shortbread fingers

PIMM'S SUMMER FRITS JELLY

Praline crackle, vanilla pastry cream, raspberry powder

BLACK FOREST CHOCOLATE CUP

Kirsch-soaked chocolate sponge, cherry compote, whipped vanilla cream,
 chocolate shards served in a chocolate cup

APPLE & BANANA CRUMBLE

Pistachio & granola crumble, custard sauce

STRAWBERRY POSSET GF

Sable biscuit, meringue tissues

DARK CHOCOLATE & COCONUT POT VE

Cherry compote, toasted coconut shards

LEMON TART GF

Lime infused meringue, raspberry cream

PRUNE, ARMAGNAC & ALMOND TART

Vanilla crème fraiche

STICKY TOFFEE PUDDING

Toffee sauce & vanilla ice cream

SALTED CARAMEL & BANANA POT VE GF

Peanut brittle

CHOCOLATE & RASPBERRY MOUSSE GF

Pistachio tuille

WHITE CHOCOLATE & BLACKCURRANT CHEESECAKE

Ginger crumb

CHOCOLATE & ORANGE BRIOCHE BREAD & BUTTER PUDDING GF

With orange custard sauce

VANILLA & PASSION FRUIT CHEESECAKE

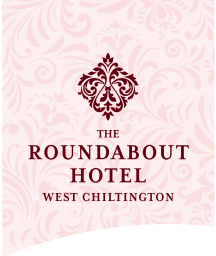
On a granola crumb, passion fruit sauce, chantilly cream

KEY LIME PIE GF

Torched Italian meringue

SUSSEX CHEESEBOARD

Sussex brie, olde Sussex cheddar, Sussex blue, mayfield Swiss homemade chutney,
 quince paste & artisan biscuits and breads (£3 supp)



Afternoon Tea

Our Afternoon Tea menu can be an effective and stylish way to entertain your guests with a more informal, relaxed atmosphere which can be served at any time of the day.

Presented on cake stands, wooden boards or black slate, these can be served direct to the tables or from a designated buffet station.

SELECTION OF FRESHLY PREPARED FINGER SANDWICHES

SMOKED SALMON, CREAM CHEESE,
LEMON & DILL

OLDE SUSSEX CHEDDAR & ONION
MARMALADE

CORONATION CHICKEN

EGG MAYONNAISE & MICRO CRESS

SELECTION OF HOMEMADE SAVOURIES

HOMEMADE PORK & CHORIZO SAUSAGE ROLL

OLDE SUSSEX CHEDDAR & LEEK QUICHE

SWEET PEA & MUSHROOM FRITTATA

SELECTION OF COCKTAIL AFTERNOON CAKES & HOMEMADE SCONES

HOMEMADE FRUIT & PLAIN SCONES

TIPTREE STRAWBERRY PRESERVE

& CLOTTED CREAM SELECTION OF COCKTAIL
CAKES

CHOCOLATE BROWNIE LEMON

DRIZZLE MACAROONS

CLASSIC VICTORIA SPONGE

CARAMEL SHORTCAKE

DRINKS WITH AFTERNOON TEA

FILTER COFFEE CAFETIÈRE

TEA POTS, FRUIT TEAS

ICED WATER

£29.50 per person

Gluten Free and Vegan Options available upon request for an extra charge

STREET FOOD

Please select up to 3 options. Minimum 70 in total

CHICKEN SHAWARMA

Served on a warm wrap with spiced fennel 'slaw & drizzled with yoghurt and chilli sauce

THE ULTIMATE MAC N CHEESE

Topped with choose from crispy bacon or caramelised onions ( available)

BBQ SPICED JERK PULLED PORK

Served with rice 'n peas, fennel & 'slaw

MONGOLIAN BEEF

Served with coconut rice & crispy onions

THAI GREEN PRAWN CURRY

With coconut rice & prawn crackers

MOROCCAN LAMB

With pulled lamb, smokey aubergine, pitta & cucumber yoghurt

MEXICAN CORN NACHOS

Tortillas, charred sweetcorn, feta & salsa

CHICKEN SATE

With peanut sauce, cucumber & spring onion

CLASSIC PAELLA

Seafood, chicken & chorizo

VEGETABLE PAELLA

Courgette, red onion, aubergine & okra

£10.00 per person

HOT BLOOMER SANDWICHES

Please select up to 3 varieties.

Served on white & granary bloomer bread & circulated to your guests by our staff

POSH FISH FINGER

With rocket & tartare sauce

GRILLED HALLOUMI & RED PEPPER

With chilli jam

TUNA MELT

With mayo & spring onion & cheddar

DEEP FILLED SMOKED BACON

With traditional HP sauce

PICKED HAM HOCK

With apple & gruyere

CUMBERLAND SAUSAGES

With ketchup

OLDE SUSSEX RAREBIT

With tomato & onion salsa

CAJUN CHICKEN, CHIPOTLE SALSA

ROCKET ROASTED RED PEPPER & SHEESE

DR PEPPER PULLED PORK

With apple sauce

£10.25 per person

SOUR DOUGH PIZZAS

Please select up to 3 pizzas.

The pizzas can be circulated around the room by our service staff or presented on a rustic buffet display.

All pizzas start with our own roasted tomato sauce and mozzarella.

THE SPICY ONE

Chorizo, pepperoni & jalapeños

HAWAIIAN

Picked ham hock, pineapple salsa

SUSSEX BLUE CHEESE

With fig jam, walnuts & rocket

STICKY CHICKEN

With BBQ sauce & Roasted Peppers

MARGARITA

The Classic with a sprinkle of fine herbs

MEDITERRANEAN

Roasted peppers, courgette & olives

*Dairy free cheese & gluten free bases
 (£1.00 Supp) available on all pizzas*

£14.25 per pizza

Evening Options

Evening Options

SUSSEX CHEESE BUFFET

RUSTIC TABLE SELECTION OF THE FINEST SUSSEX CHEESE INCLUDING:

Sussex Blue, Ashdown Foresters, Sussex Brie, Olde Sussex Cheddar & Mayfield Swiss

All served with:

Selection of Warm Artisan Breads

Cheese Biscuits

Selection of Homemade Pickles & Chutneys Fresh

Fruit Platter

£14.25 per person

EVENING BBQ

Minimum 60 guests

QUARTER POUND STEAK BURGER

With jack cheese

CUMBERLAND SAUSAGES

BBQ SPICED CHICKEN

Vegetarian options available upon request

SELECTION OF BREADS & BUNS

MIXED SALAD, LEAF

Cucumber, tomato, spring onion fennel 'slaw

POTATO, GHERKIN & PARSLEY SALAD

With a wholegrain mustard vinaigrette

£20.00 per person

FISH & CHIP CONES

BREADED GOUJONS OF COD WITH RUSTIC CHIPS IN A NEWSPAPER CONE

Served with lemon wedge, pea puree, sarsons malt vinegar and tartare sauce

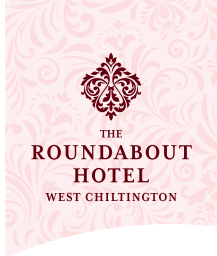
£8.95 per cone

CHIP CONES

CHIPS SERVED IN A NEWSPAPER CONE

Served with maldon sea salt & sarsons malt vinegar

£6.00 per cone



Children

Suitable for under 12's

TO START

GARLIC BREAD WITH TOMATO SAUCE & CHEESE
TOMATO SOUP
BBQ MARINATED CHICKEN SKEWERS

TO ENJOY

BUTCHERS PORK SAUSAGES
With mash potato, peas & gravy
HOMEMADE CHICKEN GOUJONS
With potato wedges & baked beans
PASTE PENNE BOLOGNAISE
With garlic bread
FISH FINGERS
With chips & baked beans
MAC 'N 'CHEESE
With peas & sweetcorn & garlic bread

TO END

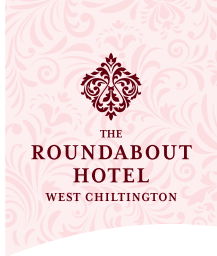
SELECTION OF ICE CREAM
Chocolate, vanilla or strawberry
CHOCOLATE BROWNIE ^{GF}
With cream
ICE CREAM SUNDAE
FAB ICE CREAMS

£20.00 per child

We can supply small children's colouring activity packs @ £2.50 each.

*Please choose the same menu for all children attending.
If you have any specific dietary requirements, then please let us know.*

^{GF} GLUTEN FREE



Drinks

WHITES

CONCHA Y TORO SAUVIGNON BLANC, CHILE Crisp / Citrus / Elderflower	£24.00
TOOMA RIVER, AUSTRALIA Citrus / Crisp / Floral Notes	£24.00
AVITO PINOT GRIGIO Soft / Creamy / Balanced	£26.00

REDS & ROSE

CANON ROAD ROSE USA Easy / Plum / Spice	£24.00
AVITO PINOT GRIGIO ROSE ITALY Bold with added softness from the subtle hint of oak	£24.00
TRIVENTO TRIBU MALBEC ARGENTINA Violet / Vanilla / Black Fruit	£27.50

CHAMPAGNE

MOET IMPERIAL Crisp / Melon / Ripe Berries	£64.00
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BUBBLES

PROSECCO CAVATINA GOLD , ITALY Light / Fruity / Lively	£31.50
PROSECCO SPUMANTE CIELO ROSE, ITALY Elegant / Fragrant / Strawberry	£32.00
LAURENT PERRIER NV CHAMPAGNE	£75.00

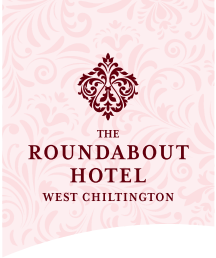
All costs are charged per bottle and on consumption.

WINE & BUBBLES BY THE GLASS

SELECTED WHITE, RED AND ROSE WINES	£6.50
ITALY, PROSECCO	£7.25
ITALY, ROSE	£7.50
BUCK FIZZ	£6.00

LONG DRINKS

GIN, FEVER TREE TONIC, CRUSHED FRESH ORANGE	£8.50
THE ROUNDABOUT G&T Gin, fever tree tonic	£8.50
PIMM'S NO 1 FRUIT CUP	£7.50
APEROL SPRITZ Aperol, prosecco, soda & fresh oranges	£9.95



Drinks

SOFT DRINKS

SELECTION OF EAGER FRUIT JUICE

£6.95 litre

Choose from Cloudy Apple, Orange or Cranberry

SPARKLING MOCKTAIL

£7.25 litre

DRINKS PACKAGE

INCLUDES:

£26.00

A welcome drink for all guests

Choose from Wines, Prosecco, Pimm's or Bucks Fizz

Soft Drinks as Standard

½ Bottle Still Wine per person

A toast of Prosecco

NON-ALCOHOLIC DRINKS PACKAGE

INCLUDES:

£19.50

A welcome drink

Prosecco or Elderflower Fizz

3 Soft drinks during the wedding breakfast

A range of still and sparkling soft drinks

Prosecco Toast

All costs are per person unless stated.

