

Seasons, Wild & Free

THOUGHT FOR FOOD

CANAPES

MEAT

Ardennes pâté with garlic chutney on granary toasts with cornichons and sweet and sour red onion

Creamy olive tapenade with prosciutto on sea salt crostini

Sausages with honey and mustard or sweet chilli sauce

Shredded duck lettuce cups with hoisin sauce and spring onions

Chicken with wasabi and lime mayonnaise and mint on cucumber rounds

FISH

Ceviche with lime, blackened corn, peppers and tomatoes

Smoked salmon blinis with horseradish cream and micro herbs

Smoked mackerel pâté on beetroot crackers with candied lemon and dill

Cajun prawn topped guacamole on tortilla corn chips

VEGETARIAN

Cream cheese filo parcels with pomegranate molasses

Whipped truffled goat curd w/ honey, thyme and strawberry

Blue cheese and mushroom pastries

Beetroot hummus with crudités

Mint, pea and parmesan crostini

Dates stuffed with orange scented baba ganoush and walnuts

Dates stuffed with blue cheese and walnuts

Seasons, Wild & Free

THOUGHT FOR FOOD

STARTERS

Organic Chicken Liver Parfait with melba toast

~

Chargrilled Mackerel with chives on toasts

~

Smoked Salmon pâté with oat cakes

~

Pear and stilton tartlet

~

Rare roast beef salad with sriracha mayonnaise, radish and watercress

~

Tuna with ponzu dressing, pineapple and chilli

~

Pea risotto with parmesan, white wine and pea shoots

~

Summer tomatoes soup

~

Chicken salad with wasabi and lime mayo on baby leaves, mint and cucumber

Seasons, Wild & Free

THOUGHT FOR FOOD

MAINS

Free Range slow roasted pork belly with spicy plum chutney

~

Whole baked salmon with wild garlic pesto

~

Slow cooked lamb with pomegranate reduction

~

Chicken with saffron, honey and hazelnuts

~

Smoked duck or smoked chicken breast salad

~

Chicken salad with lemon yoghurt dressing

~

Thai beef salad with lime chilli and coriander and baby leaves

~

Whole fillet of beef with horseradish and watercress sauce (£5 supplement pp)

~

Chargrilled Cauliflower with tahini yoghurt, mint and pomegranate

~

Organic Coronation chicken, a classic summer dish with creamy, mild, curry spice, mango and toasted almonds

Seasons, Wild & Free

THOUGHT FOR FOOD

SIDES & SALADS

Fennel roasted carrots with lemon tahini yoghurt and seeds

~

Roasted Beetroot Tzatziki with yoghurt, mint and garlic

~

Roasted carrot and beetroot salad with maple, garlic and balsamic dressing

~

Asian slaw with sweet & spicy peanut dressing

~

New potato salad with dill, yoghurt and pistachio

~

New potato salad with pesto

~

New potato salad with capers, red onions, chives and egg in a crème fraiche dressing

~

Rainbow slaw with red and white cabbage, spring onions, peppers, carrot in a crème fraiche and mayonnaise dressing

~

Red cabbage, apple, celery, mint and walnut slaw in a creamy dressing

~

Tomato salad with lemon, basil, chilli, garlic and rapeseed oil

~

Tomato and cucumber salad with sumac and buttered yoghurt

Seasons, Wild & Free

THOUGHT FOR FOOD

SIDES & SALADS Cont.

Marouli Salad with green leaves, cucumber and a lemon feta dressing

~

Fennel orange and watercress salad

~

Celeriac remoulade, matchsticks of celeriac in a mustard mayonnaise

~

BLT Salad: crispy bacon, baby gem lettuce and cherry tomatoes with sliced avocado and roasted new potatoes in a wholegrain mustard vinaigrette

~

Tuna Saad with cannellini beans, red onion and parsley in a lemon vinaigrette

Seasons, Wild & Free

THOUGHT FOR FOOD

PUDDING

Chocolate brownie with blueberry and blackberry compote and rose scented cream

~

Passionfruit meringue tart

~

Dark chocolate ganache tart with raspberries and ginger cream

~

Lemon tart with raspberries and elderflower cream

~

Chocolate Delice with salted caramel and roasted hazelnuts

~

Pineapple marinated in agave, chilli and lime w/ vanilla bean ice cream

~

Summer pudding with cream

~

Seasonal fruit tarts with rose scented cream

~

Mango and passionfruit pavlova

~

Hazelnut and berry pavlova stack

Seasons, Wild & Free

THOUGHT FOR FOOD

CHEESE

Beautiful local artisan cheeses from Kent and Sussex served with speciality biscuits, fruit and pastes.

Burwash Rose

Semi soft cheese made from grass fed, free range raw cow's milk. Washed in English rose water from Wadhurst. Goes well with walnuts.

~

Brighton Blue

Hand-made, slightly open, semi soft blue cheese. Mellow in flavour. A vegetarian cheese from Tremain's Farm in Brighton. This family of artisan cheesemakers have won several awards over the years. Goes well with dried fruits.

~

Sussex Camembert

Award winning traditional camembert style cheese with white edible rind, beautifully mild and earthy in flavour.

~

Kelly's Goat

Award winning unpasteurised hard, cheddar style goat's cheese from Cheesemakers of Canterbury. Goes well with dried fruits and honey.

~

Mayfield Cheddar

Beautiful soft and tangy, cow's milk cheddar cheese, award winning and goes well with chilli jam