

Seasons, Wild & Free

Celebration Menu

2025/2026







## 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 with hoisin sauce and spring onions on cucumber rounds
- Chicken with wasabi and lime mayonnaise and mint on cucumber rounds
- Coronation chicken bites on cucumber rounds

## FISH

- Ceviche with lime, blackened corn, peppers and tomatoes on tortilla corn chips
- Smoked salmon blinis (or GF oat cakes) with horseradish cream and micro herbs
- Smoked mackerel pâté on beetroot/charcoal crackers with candied lemon and dill
- Cajun prawn topped guacamole on tortilla corn chips
- Whipped cod's roe on charcoal crackers with dill

## VEGETARIAN

- Cream cheese filo parcels with pomegranate molasses
- Whipped, truffled, goat curd with honey and thyme
- Blue cheese and mushroom pastries
- Beetroot hummus with crudités
- Mint, pea and parmesan crostini
- Dates stuffed with orange scented baba ghanoush and walnuts
- Dates stuffed with blue cheese and walnuts
- Risotto balls with either mushroom or pea served with truffle mayonnaise
- Persian carrot & halloumi bites with cumin and dill



Chargrilled mackerel pate with toasts

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Hot smoked salmon with beetroot horseradish cream and green salad

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Whipped cod's roe with seeded flat breads

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Antipasti sharing plates with a selection of meats, cheeses, chargrilled vegetables, dips and nuts

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Rare roast beef salad with Dijon and watercress sauce, radish and leaves

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Tuna with ponzu dressing, pineapple and chilli

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Chilli crab timbal with avocado and sesame and citrus herb oil

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Tuna tartare with sesame and lime, avocado and green salad

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Handmade burrata with heirloom tomatoes, lemon, garlic and micro herbs

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Chicken liver parfait with brioche toast

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Thai beef salad with lime chilli and coriander marinade and baby leaves

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Shell on tiger prawns with aioli or lemon mayonnaise

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Spicey beetroot, goat cheese, toasted walnuts with mixed baby leaves and maple garlic dressing





Organic, slow roasted pork shoulder with spicy plum chutney

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Salmon with seasonal herb pesto

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Salmon with Persian spice, harissa, rose petals and citrus zest

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Salmon walnut crust and pomegranate molasses

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Slow cooked organic lamb with pomegranate reduction

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Chicken with saffron, honey and hazelnuts

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Wild garlic, peri peri or honey and mustard, barbeque chicken  
with a choice of accompaniments

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5 hour cooked organic lamb shoulder with tzatziki & beetroot hummus

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Fillet of beef with horseradish with Dijon, creme fraiche and watercress sauce

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Chargrilled cauliflower with tahini yoghurt, mint and pomegranate

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Butternut squash, red onion and goat cheese tart with thyme and honey

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Aubergine marinated with soy and sesame with cashew cream,  
toasted cashew and coriander

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Field mushrooms with tarragon pesto



Fennel roasted carrots with lemon tahini yoghurt and seeds

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Roasted beetroot tzatziki with yoghurt, mint and garlic

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

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Asian slaw with sweet & spicy peanut dressing

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New potato salad with dill, yoghurt and pistachio

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New potato salad with capers, red onions, chives and egg

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Crushed, roasted new potatoes with wild garlic aioli

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Dauphinoise potatoes

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

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Apple, celery, mint and walnut slaw in a creamy dressing

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





Tomato and cucumber salad with sumac and seasoned yoghurt

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Roasted carrots with a tarragon and coriander yoghurt dressing

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

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Panzanella salad with mixed tomatoes, sourdough croutons and lemon and oil dressing

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Fennel orange and watercress salad

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Celeriac remoulade, matchsticks of celeriac in a mustard mayonnaise

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Chickpea, feta, red onion, parsley and rose scented harissa

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Couscous with herb infused oil, lemon, dried fruit and toasted almonds

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Ras el hanout roasted cauliflower with rose harissa hummus, sliced grapes and mint

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Lentils vert with Persian spiced roasted vegetables

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Tenderstem broccoli with crispy chilli oil and garlic

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Blanched green beans with nigella seeds and chilli

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Soy and sesame roasted aubergine with toasted coconut,  
coconut and tahini yoghurt and coriander



Chocolate brownie with strawberries, vanilla and whipped cream

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Individual passionfruit and mango meringue

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Lemon tart with strawberries and elderflower cream

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Chocolate Delice with caramel and roasted hazelnut crumb

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Seasonal frangipani tart with vanilla cream

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

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Summer pudding with cream (vegan option available)

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Hazelnut and berry pavlova stack

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Apricot, Amaretto cheesecake

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Tiramisu

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Sticky toffee pudding with cream (vegan option available)

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Biscoff cheesecake



Beautiful local artisan British cheeses served with speciality biscuits, fruit and paste, grape and celery. These might include the following but not exclusively.

#### 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.

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#### 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.

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#### Sussex Camembert

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

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#### Kelly's Goat

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

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#### Mayfield Cheddar

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