

Seasons, Wild & Free



Location Shoot Menu

All food can be served to permanent or temporary locations and kept hot or cold for 4-7 hours.

Breakfast

Cold options £10/person, cold option with additional hot breakfast roll £15/person

Lunch

One course £17.50/person, two courses £20/person

Light Bites £4/person per item

Drink and snack package - £10/person/day



Breakfast

A selection of Sussex Kitchen organic pastries

Chia pots with vanilla and maple syrup

Overnight oats:

Banana, peanut butter and honey

Vanilla and berry

Maple and walnut

Yoghurt, granola & fruit compote

Breakfast baps:

Bacon and egg

Sausage and egg

Mushroom and egg

Mushroom, avocado and tomato (vegan)

Scandinavian breakfast: a platter of cold meat and cheese selection



Cold Mains

Charcuterie plate with salami, prosciutto & pâté, sweet garlic pickle, cornichons and bread

Mediterranean plate with creamy olive tapenade, sun-dried tomatoes, beetroot hummus, pesto mozzarella and breads

Fish platter with smoked salmon, mackerel pâté, marinated king prawns served with lemon mayo and brown bread

Cheese plate with a selection of local cheeses including soft, hard, blue and goat, served with artisan crackers, celery and nuts

Traditional Ploughman's with a choice of meats or cheese, coleslaw, dips, pickles and freshly baked sourdough baguette

Pesto salmon or chicken with mixed green salad and avocado served on lemon and herbed couscous

Salmon or chicken with wasabi line dressing green salad and herbed lemon couscous

Cauliflower marinated in ras el hanout and with tahini dressing, served with Mediterranean couscous and mixed salad



Confit garlic mushrooms with lentils vert, wooded herbs, bay and truffle oil,
soured cream and green salad

Cauliflower or chicken, coconut, and cashew korma with basmati rice and salad,
papadums, raita, mango chutney, pickled and naan bread

Organic beef steak or mixed bean chilli with lime coriander and dark chocolate served
with sweetcorn rice, soured cream, Pico de gallo (fresh salsa), guacamole, grated cheese
and corn tortillas

Butternut squash, red onion and goat cheese tart with thyme and honey served with
potato salad, slaw, and green salad

Chicken tagine (or lamb tagine £4/pp supp.) with apricots, coriander, and toasted
almonds, served with herbed couscous and green salad



Organic beef or roasted vegetable lasagne with bay infused béchamel sauce, garlic bread and green salad

Pork meatballs Alforno with rigatoni, rich homemade tomato sauce and parmesan, garlic bread and green salad

Fish pie with smoked and white fish, buttered mash and peas and garlic bread

Chicken Marlborough: chicken and broccoli in lightly spiced creamy sauce with sourdough crumb and parmesan topping and green salad

Chicken, smoked bacon and mushroom casserole with thyme, served with minted peas and mashed potatoes

Ramen (prawn, chicken or beef) served with rice noodles, vegetables and sesame, chilli and soy broth



Chocolate brownie with crème fraiche and fruit compote (vegan option)

Biscoff Blondie with whipped cream and caramel sauce

Raspberry frangipani tart with cream

Fresh baked jam donuts (honestly, the best!)

Meringue with berries and cream ~ summery I know but much requested!
(vegan option)

Sticky toffee pudding (vegan option)

Forest fruit cheesecake

Biscoff cheesecake

Lemon tart



Light Bites

Hot soup

Vegan samosas with mango chutney

Free range pork and fennel sausage rolls

Mushroom “sausage” rolls (vegan)

Bacon and cheddar slice

Bread – £1.50/person