

Sample Menu

PRIVATE CHEF AT GREAT OAK FARM

Whether it's a one-off special celebratory meal, or breakfast, lunch and dinner during your entire stay, we can recommend a highly trained chef to come to cook and serve from your kitchen at Great Oak Farm. A wonderful way to make your experience extra special.



BIG HOUSE EXPERIENCE



PRIVATE CHEF AT
GREAT OAK FARM

Canapes

Meat

BLACK PUDDING AND ROAST CHERRY TOMATOES WITH PEA PUREE
TANDOORI CHICKEN BROCHETTE WITH CUCUMBER RATIA
CHICKEN LIVER PARFAIT ON TOASTED BRIOCHE WITH APPLE AND APRICOT
CHUTNEY
CORONATION CHICKEN FLAN TOPPED WITH PARSLEY, WALNUT AND PINENUT
CRUMBLE
CAJUN PORK FRICADELLE TOPPED WITH TOMATO AND BASIL SALSA
TURKEY AND SAGE 'PIE' WITH CRANBERRY AND FILO PIE TOP
MINI CHEESE BURGER SET ON TOAST, MUSTARD MAYONNAISE AND TOMATO AND
PICKLED CUCUMBER

£2.50 per portion

Vegetarian

SUNDRIED TOMATO AND MATURE CHEDDAR TARTS, CHEESE AND CHIVE WAFER
WALNUT AND GOATS CHEESE SPINACH ROULADE
PARMESAN AND BLACK PEPPER BISCUITS, SAGE CREAM CHEESE AND YELLOW
CHERRY TOMATO
BEETROOT AND GOATS CHEESE ON THYME AND SEA SALT SAVOURY SHORTBREAD
MUSHROOM AND WALNUT BALSAMIC PATE SET ON SEEDED TOAST
OVEN ROASTED POLENTA CAKE TOPPED WITH GARLIC ROAST MUSHROOM,
COURGETTE AND TOMATO
FLAT MUSHROOM, PINK FIR APPLE POTATO, KENTISH CHEDDAR AND DUCK EGG
FRITTATA (ADD EGG MAYONNAISE, STEAKY BACON AND MICRO HERBS FOR EXTRA
50P)
FETA AND SPINACH FILO WRAP WITH RED PEPPER DIP

£2.50 per portion

Fish and shell fish

BUCKWHEAT PANCAKES WITH LEMON CREME FRAICHE AND VODKA CURED
SALMON
SMOKED MACKEREL PATE ON GRANARY TOAST
PRAWN AND CRAB COCKTAIL ON AN AVOCADO MOUSSE (50P SUPPLEMENT)
LEEK, GRUYERE AND SMOKED HADDOCK TARTS
OVEN ROAST QUEEN SCALLOPS WRAPPED IN PANCETTA, MINT MAYONNAISE (50P
SUPPLEMENT)

£2.60 per portion



Soup Shots

SERVED WARM IN SHOT GLASSES
LEEK AND POTATO, CRISPY LEEKS
SHELLFISH BISQUE, CHIVE BUTTER AND BREAD (50p supplement)
WILD MUSHROOM, CREAM AND BRANDY
BLOODY MARY – TOMATO, CELERY AND WORCESTERSHIRE SAUCE
BEETROOT AND BLACK PEPPER, HORSERADISH PUFF PASTRY FLUTE
£2.30 per portion

Sweet canapes

LEMON MERINGUE PIES
CHOCOLATE AND PECAN TARTS
BROWN SUGAR AND ALMOND PALMIERS
WHITE CHOCOLATE TRUFFLES
FRESH PINEAPPLE AND TOASTED COCONUT BROCHETTES
FILO TOPPED APRICOT TARTS
MINI SCONE WITH CREAM, JAM AND STRAWBERRIES
MINI FAIRY CAKES WITH EITHER CHOCOLATE TOPPINGS OR LEMON ICING WITH
KIWI, MADARINS AND MANGO (50P SUPPLEMENT)
MINI BAKEWELL TART SLICE
STRAWBERRY JELLY POTS WITH CREAM
CHOCOLATE BROWNIES WITH FRESH RASPBERRY AND CREAM (50P
SUPPLEMENT)
£2.30 per portion

CANDY FLOSS MACHINE

£250 FOR 2 HOURS OF SERVICE WHICH CAN BE SPLIT BETWEEN CANAPE



RECEPTION AND EVENING RECEPTION

Starters

CURED HAM AND MELON SALAD
SERVED WITH CHERRY TOMATOES, FETA, RASPBERRIES, OLIVE OIL AND A BALSAMIC REDUCTION
CAN BE SERVED SHARING STYLE
£9.20

ROASTED CHERRY TOMATO AND BACON QUICHE
SERVED ON A MIXED LEAF AND OLIVE SALAD
£9.50

SMOKED SALMON, PRAWN AND CRAB PARCELS
CRAB AND PRAWNS WRAPPED IN SMOKED SALMON ON A DILL AND PINK PEPPERCORN LEMON
MAYONNAISE
£11.30

GRAVI LAX AND BEETROOT SALAD
SALT CURED SALMON, SERVED WITH RYE BREAD CRISPS AND BEETROOT JAM
£10.70

TERRINE OF LOCAL RABBIT AND HAM HOCK
WITH HOME-MADE CHUTNEY, SALAD LEAVES AND APRICOT, WALNUT AND ROSEMARY BREAD
(RABBIT CAN BE REPLACED WITH FREE RANGE CHICKEN)
£8.50

TOASTED GOATS CHEESE AND BEETROOT SALAD
WITH MIXED LEAVES, GOATS CHEESE MOUSSE, PICKLED AND DRIED BEETROOT AND A PARSLEY
AND
KENTISH CHEDDAR PESTO
£9.60

VEGETABLE COLOUBIAC
PUFF PASTRY PARCEL STUFFED WITH RICE, HERBS, BOILED EGG, PEAS AND SPRING ONION
£8.75

PEA AND FRESH HERB SOUP
BALSAMIC, FRESH PEA SHOOTS, BACON AND CREAM
£9



Starter sharing platters

ITALIAN PLATE

PEPPERANATA, TOMATO AND BASIL SALAD, BREAD STICKS AND HERB BUTTER, CHARGRILLED ASPARAGUS, MARINATED ARTICHOKE AND MOZZARELLA WITH CHILLI AND ROSEMARY
£3 SUPPLEMENT TO ADD A SELECTION OF HOME CURED MEATS
£10.50

HUMMUS PLATTER

PLAIN, ROASTED RED PEPPER AND LEMON, GARLIC AND PARSLEY HUMMUS WITH CHICKPEAS, OLIVES, ROASTED RED ONIONS AND THYME SERVED WITH SALAD AND TOASTED PITTA
£9.50

SALMON, PRAWN AND CRAB PLATTER

COLD SMOKED SALMON, HOT SMOKED SALMON, ROASTED TIGER PRAWNS AND A CRAB MAYONNAISE, SERVED WITH DILL, WATERCRESS AND ROCKET SALAD, FRESH LEMONS AND MARIE ROSE SAUCE
£14.50

DIPS AND BREAD PLATTER

A SELECTION OF HOME-MADE BREADS WITH BEAN, PAPRIKA, PINENUT AND YOGHURT DIP, SPINACH, DILL, CAPER AND YOGHURT DIP, PEA AND BROAD BEAN DIP AND HUMMUS
£8.00
FOR AN ADDITIONAL £2, HAVE A SPLIT OF 2 DIFFERENT PLATTERS



Served Mains

SEARED CHICKEN BREAST IN PUFF PASTRY

MUSHROOM AND CHEESE STUFFED CHICKEN BREAST WRAPPED IN A PASTRY CASE WITH
STREAKY
BACON MASHED POTATO AND A CARROT AND LEEK BUNDLE
£16.00

TRIO OF FREE-RANGE LOCAL SAUSAGES

SERVED ON A LEEK AND CREAM MASHED POTATO, BEER AND ONION GRAVY AND A SWEDE,
PARSNIP
AND BUTTERNUT SQUASH CRUSH
£16.00

SEARED SALMON STEAK

ON A CAPER MASH WITH A LEMONGRASS VELOUTE AND GREEN BEANS, KIDNEY BEANS AND
TOASTED
ALMONDS
£17.50

FILO PARCEL OF SLOW COOKED LAMB

SERVED ON A CHICKPEA, PEPPER, SWEET POTATO, TOMATO AND PARSLEY RAGOUT
£17.00

NEW: TANDOORI CHICKEN ON PEPPER AND LENTIL RICE

SERVED WITH A COURGETTE, FENNEL AND PEA SHOOT LEMON DRESSED SALAD
£17.00*

SMOKED HADDOCK AND PRAWN FISHCAKES

SERVED ON MINTED MUSHY PEAS WITH TRIPLE COOKED CHIPS
£16.50

BUTTER ROAST FREE RANGE CHICKEN BREAST WITH THYME, SAGE AND ONIONS

SERVED ON A SEASONAL VEGETABLE AND HERB RISOTTO
£16.00

SWEET POTATO AND AUBERGINE STRUDEL

SERVED ON A TOMATO AND PEPPER RAGOUT
£15.00

SPINACH AND GOATS CHEESE ROULADE

SERVED ON A LENTIL DAHL WITH ROAST CHERRY TOMATOES AND AUBERGINE
£15.00

WALNUT AND PECAN FRESH HERB LOAF

LAYERED WITH ROASTED RED PEPPERS AND ASHMORE CHEESE, SERVED WITH A CREAM AND
MUSHROOM SAUCE
£15.00

OVEN ROAST HALIBUT WITH TOMATOES, LEMON, PARSLEY AND CAPERS

SERVED WITH BUTTERED NEW POTATOES AND SEASONAL VEGETABLES
£24.00

*FOR AN ADDITIONAL £2.50 PER GUEST YOU CAN ADD MANGO CHUTNEY, MINT AND CUCUMBER
RATIA AND WARM NAAN BREAD



Main sharing platters

Host the Roast

All platters are presented on wooden carvery boards with a carving knife and fork, a paper chef's hat and butchers striped apron for a nominated person to carve

ROAST KENTISH PORK LOIN

CRACKLING, SAGE AND ONION STUFFING, BLACK PUDDING CROQUETTES, FRESH APPLE SAUCE, LOCAL ALE GRAVY, WATERCRESS, AND HOME-MADE MUSTARD

£19.50

BUTTER AND THYME ROAST CHICKEN

LEMON, ONION AND PARSLEY STUFFING, STREAKY BACON, CRANBERRY AND BREAD SAUCES, CIDER GRAVY AND WATERCRESS

£19.50

ROAST KENTISH LEG OF LAMB

STUDED WITH ROSEMARY AND DRIED APRICOTS WITH A SAGE AND ONION STUFFING, RED CURRANT JELLY, ROAST LAMB GRAVY, WATERCRESS AND FRESH MINT SAUCE

£20.50

ROAST SIRLOIN OF ENGLISH BEEF

SERVED WITH ROSEMARY YORKSHIRE PUDDINGS, DARK ALE JUS, WATERCRESS, WHOLEGRAIN MUSTARD SUET STRAWS, HORSERADISH AND HOME MADE MUSTARD

£20.50

All Host the Roasts are served with buttered new potatoes and seasonal vegetables, for other veg options please turn to the next page

FOR AN EXTRA £1.50 HAVE A SPLIT OF 2 DIFFERENT MEATS ON A PLATTER WITH ALL THE DIFFERENT ACCOMPANIMENTS

ROAST FILLET OF SUSSEX BREED BEEF WRAPPED IN CURED HAM AND A RAGOUT OF BEEF SHIN WITH PARSLEY DUMPLINGS

SERVED WITH CHERRY TOMATOES AND ROSEMARY, STREAKY BACON, WHOLEGRAIN MUSTARD PALMIERS, WATERCRESS AND GRAVY REDUCTION

ACCOMPANIED BY HOME MADE BEER AND HONEY MUSTARD, FRESH CREAM HORSE RADISH AND

PARSLEY SAUCE

SERVED WITH SEASONAL VEG AND POTATOES

£38.50



Vegetable accompaniments

ROAST POTATOES WITH THYME AND SEA SALT
GOOSE FAT ROAST POTATOES WITH SAGE (£1 SUPPLEMENT)
BUTTER AND CHEESE MASH
SMOKED BACON AND PARSLEY MASH
BUTTERED LEEKS, SAVOY CABBAGE AND PEAS WITH SAGE AND BLACK PEPPER
CARROT AND SWEDE CRUSH
GREEN BEANS WITH TOASTED ALMONDS AND MUSTARD SEED OIL
STEWED AUBERGINE, COURGETTES AND TOMATO
PEAS, CAULIFLOWER AND BABY CARROTS WITH BUTTER AND PARSLEY
BUTTERED GREENS WITH BACON
CREAMED CELERIAC AND PARSNIP PUREE
£3.00 SUPPLEMENT PER GUEST FOR EACH VEG DISH YOU WOULD LIKE TO
ADD TO THE HOST THE ROAST



Pies and sides

Pies

LAMB AND APRICOT FILO TOPPED PIE
SLOW COOKED LAMB SHOULDER, CHEESE TOPPED SHEPHARDS PIE
BEEF, ALE AND MUSHROOM PIE
CHICKEN, BACON AND TARRAGON PIE WITH PUFF PASTRY TOP
SLOW BRAISED PORK AND WHITE ONION PIE
STEWED OXTAIL AND CARROT PIE
CHICKEN AND VEGETABLE PIE
GAMMON, LEEK AND CHICKEN PIE
SWEET POTATO, RED PEPPER AND CHEESE PIE
GOATS CHEESE, SPINACH AND PINE NUT PIE

Sides

PLAIN BUTTER MASH
BUTTER AND CHEESE MASH
SMOKED BACON AND PARSLEY MASH
SMOKED CHEDDAR AND SPRING ONION MASH
BUTTERED LEEK, SAGE AND BLACK PEPPER MASH
CARROT AND SWEDE CRUSH
GREEN BEANS AND TOASTED ALMONDS
STEWED AUBERGINES, COURGETTES AND TOMATO
PEAS, CAULIFLOWER AND CARROTS WITH BUTTER AND PARSLEY
BUTTERED GREENS WITH BACON
CELERIAC AND PARSNIP CREAM PUREE

Gravy and Sauces

CARAMELISED ONION GRAVY
REAL ALE GRAVY
WHITE ONION SAUCE
ROAST CHICKEN GRAVY
MUSHROOM AND PARSLEY CREAM SAUCE
£20.00 per guest for a pie, gravy and 2 sides

Desserts

Individually served desserts

CHOCOLATE MOUSSE
SERVED WITH A PECAN SHORTBREAD AND FRESH FRUIT
LEMON FLAN
WITH A GINGER CRUM AND BLUEBERRIES
SALTED CARAMEL AND CHOCOLATE BROWNIE
SERVED WITH CLOTTED CREAM, FRUIT AND FLOWERS
ETON MESS
MINI MERINGUES, WHIPPED CREAM, BERRY COMPOTE AND FRESH STRAWBERRIES
SUMMER PUDDING
SERVED WITH RED BERRY COULIS AND CLOTTED CREAM
FRENCH LEMON TART
SERVED WITH A BLACKBERRY COULIS AND WHIPPED CREAM
DARK CHOCOLATE TART
SERVED WITH CLOTTED CREAM AND FRESH STRAWBERRIES
PECAN PIE
SERVED WITH VANILLA WHIPPED CREAM AND FRESH FRUIT
CHERRY FRANGIPANI TART
SERVED WITH FRUIT, FLOWERS AND AMARETTO CREAM
LEMON POSSETT
SERVED WITH A POPPY SEED SHORTBREAD, FRESH STRAWBERRIES, ROAST RHUBARB, EDIBLE
FLOWERS AND AN ALMOND CRUMBLE

£10.50 PER GUEST



BIG HOUSE EXPERIENCE

Duo and trio of desserts

If you can't choose one you can have any of the above served as part of a duo or trio of smaller desserts including the options below

CARROT CAKE
WITH CREAM CHEESE FROSTING AND GINGER SYRUP
MERINGUE
WITH CLOTTED CREAM AND RASPBERRIES
STRAWBERRY AND CHERRY CHEESECAKE
CHOCOLATE PALMIER BISCUITS
WITH A PRALINE CREAM
LEMON AND HONEY BAKED CHEESECAKE
£12.00 FOR A DUO AND £14.50 PER GUEST FOR A TRIO

Sharing style desserts

STRAWBERRY TRIFLE
ETON MESS
SUMMER BERRY AND HAZELNUT PAVLOVA
FRESH FRUIT SALAD
SERVED WITH POURING CREAM
CHEESE ASSORTMENT
SELECTION OF CHEESES WITH GRAPES, WALNUTS, DRIED FRUITS AND BISCUITS
SUMMER PUDDING
WITH WHIPPED MASCARPONE CREAM AND FRUIT COULIS
LEMON AND HONEY BAKED CHEESECAKE
CHOCOLATE AND BRAZIL NUT TART
£7.50 PER GUEST AND WE SUGGEST YOU GO FOR A CHOICE OF 2
Served to the table in big sharing bowls or on sharing platters for guests to help themselves from



Barbeques

Chicken
SPATCHCOCK CHICKEN
WHOLE CHICKENS SPLIT AND BARBEQUED FLAT: PLAIN, TANDOORI, GARLIC AND ROSEMARY
AND/OR PIRI PIRI
£5.00

CHICKEN TIKKA
SERVED WITH A MINT YOGHURT
£3.10

CHICHEN DRUMSTICKS
SERVED WITH BBQ SAUCE
£3.10

LEMON, THYME AND PARSLEY MARINATED CHICKEN BREAST
£3.30

TANDOORI CHICKEN KEBABS
WITH ONIONS AND PEPPERS
£4.50

Lamb
LAMB RUMP STEAK
WITH ROSEMARY AND THYME
£5.15

SPICED LAMB PATTIES
SERVED WITH TOASTED PITTAS AND A MINTED YOGHURT WITH CUCUMBER
£4.00

LAMB CHOPS
WITH SALT, BLACK PEPPER AND MINT
£4.50

Beef

BEEF BURGERS
SERVED IN BUNS WITH SALAD AND RELISHES
£3.50

CHEESE BURGERS
SERVED IN BUNS WITH SALAD AND RELISHES
£3.75

MINUTE STEAKS
WITH GARLIC AND PARSLEY BUTTER
£6.00

SMOKY BEEF CHILLI
WITH SOUR CREAM, PARSLEY AND CHILLI
£3.60

Pork

SAGE MARINATED PORK CHOP
SERVED WITH APPLE SAUCE AND A SAGE CRUMBLE
£3.50

FREE RANGE PORK SAUSAGE
SERVED IN A BUN WITH ONIONS
£3.60



KENTISH FREE RANGE PULLED PORK
SERVED IN A TOASTED BRIOCHE ROLL WITH HOMEMADE APPLE AND BBQ SAUCES
£4.50

Fish and Shellfish

FOIL BARBEQUED SALMON PARCELS
WITH A BAY, CHIVE AND CRAB BUTTER
£5.00

KING PRAWNS
WITH LEMON, LEMONGRASS AND GINGER
£6.00

DEEP FRIED CATFISH
CAJUN STYLE
£6.00

GRILLED FRESH MACKEREL
WITH LEMON, THYME AND PAPRIKA BUTTER
£4.50

HALF A GRILLED LOBSTER
SERVED WITH A LEMON AND PARSLEY BUTTER
£15.00

Vegetarian

CHEESE AND BEAN BURGERS
SERVED IN A BUN WITH APPLE SAUCE
£3.65

SMOKY VEGETARIAN CHILLI
SERVED WITH SOUR CREAM, PARSLEY AND CHILLI
£3.50

VEGGIE SAUSAGE
SERVED IN A ROLL WITH ONIONS AND MUSTARD
£3.90

We suggest 2 BBQ items served as full portions (so one of each choice for each guest) and 2 or 3 other options catering for 50 to 70% of your guests. This works well with the fish options, as not everyone is keen on fish, so catering for a reduced percentage of guests works well. Vegetarian options can be ordered in accordance with the number of vegetarian guests you have attending.

DRESSED MIXED LEAF
£1.00

MOROCCAN CARROT, ORANGE AND MINT SALAD
£2.30

SPICED YELLOW RICE
WITH CINNAMON, TURMERIC, FENNEL, CARDAMON AND CLOVES
£2.25

VEGETABLE AND HERB RICE
£2.30



COLESLAW
CARROTS, CABBAGE, ONIONS AND MAYONNAISE
£2.20

RED CABBAGE AND CELERIAC COLESLAW
£2.30

BEETROOT SALAD
WITH SOUR CREAM AND PARSLEY
£2.60

WARM NEW POTATO SALAD
WITH MINT AND BLACK PEPPER BUTTER
£2.40

MUSHROOM AND ROSEMARY SALAD
£2.50

CAESAR SALAD
CAESAR DRESSING WITH PARMESAN AND CROUTONS
£2.30

TOMATO AND BASIL SALAD
WITH OLIVE OIL AND BALSMIC GLAZE
£2.35

MELON AND TOMATO SALAD
WITH CUCUMBER, BASIL AND RASPBERRY VINAIGRETTE
£2.40

MIXED BEAN SALAD
WITH A CHILLI DRESSING
£2.35

COUS COUS OR TABOULAH SALAD
WITH MINT, MIXED PEPPERS, CHICK PEAS AND HERBS
£2.35

WALDORF SALAD
APPLES, CELERY AND WALNUTS BOUND WITH MAYONNAISE
£2.35

PASTA PESTO
WITH PINE NUTS AND CHERRY PLUM TOMATOES
£2.40

ORIENTAL CRUNCH SALAD
WITH A SESAME OIL DRESSING
£2.50

MIXED SELECTION OF HOMEMADE BREADS AND BUTTERS
£2.15

GREEN BEAN, KIDNEY BEAN AND ALMOND SALAD
WITH A LEMON TARRAGON DRESSING
£2.70

ROAST FENNEL SALAD
WITH CHICK PEAS, AUBERGINE AND THYME
£2.99



MOZZARELLA AND SPINACH PASTA
WITH FLAT LEAF PARSLEY AND LEMON
£2.50

ROASTED ITALIAN VEGETABLES
WITH A BALSAMIC DRESSING
£2.70

HEIRLOOM TOMATO AND RED ONION SALAD
£3.00

PEA SHOOT, WATERCRESS, PEA AND BACON SALAD
£2.55

We suggest opting for 3 to 4 different salads per guest (the price for each salad is per portion/guest)

Buffets

Cold buffet

ROAST MEAT PLATTER
ROAST BEEF, HONEY ROAST GAMMON, FRESH HERB AND BUTTER ROAST TURKEY SERVED WITH
A SELECTION OF MUSTARDS, SAUCES AND RELISHES
£7.00 PER PORTION

CORONATION CHICKEN
POACHED CHICKEN BOUND IN A LIGHTLY CURRIED MAYONNAISE WITH APRICOTS AND
ALMONDS
£5.50 PER PORTION

SALMON, PRAWN AND CRAB PLATTER
COLD SMOKED SALMON, HOT SMOKED SALMON, ROASTED TIGER PRAWNS AND A CRAB
MAYONNAISE, SERVED WITH DILL, WATERCRESS AND ROCKET SALAD, FRESH LEMONS AND
MARIE
ROSE SAUCE
£12.50 PER PORTION

SALMON AND PRAWN ROULADE
POACHED FILLET OF SALMON STUFFED WITH PRAWNS AND WRAPPED WITH NORI SEAWEED,
SERVED WITH A PINK PEPPERCORN MAYONNAISE
£7.50

QUICHE

CHERRY TOMATO, BACON AND BRIE
£5.00 PER SLICE

BROCCOLI, STILTON AND WALNUT
£5.00 PER SLICE

SEASONAL VEGETABLE
£4.50 PER SLICE

Hot buffet

BRAISED LAMB WITH CUMIN, CORIANDER AND AUBERGINES
DICED FILLET OF LAMB IN A RICH TOMATO, AUBERGINE AND VEGETABLE SAUCE
£6.50 PER PORTION

SPICED BEEF STROGANOFF



BIG HOUSE EXPERIENCE

BEEF STRIPS WITH ONIONS AND MUSHROOMS IN A PAPRIKA AND CREAM SAUCE WITH PARSLEY
£6.00 PER PORTION

CHICKEN CASSOULET
SLOW COOKED STEW OF CHICKEN, BEANS, VEGETABLES AND HERBS
£5.25 PER PORTION

CHICKEN IN TOMATO, BASIL AND HERB SAUCE
CHICKEN BREAST SLOW COOKED IN THE SAUCE AND FINISHED WITH CHOPPED BLACK OLIVES
£5.20 PER PORTION

STEAK AND ALE CASSEROLE
RICH BEEF CASSEROLE WITH TIME AND TIDES SMUGGLERS ALE WITH BLACK PEPPER AND
THYME
DUMPLINGS
£6.00 PER PORTION

SWEET AND SOUR TOFU
TOFU AND CRISP VEGETABLES IN A SWEET AND SOUR SAUCE WITH FRESH PINEAPPLE
£5.50 PER PORTION
VEGETABLE CURRY
SERVED WITH POPPADUMS, CUCUMBER RATA AND NAAN BREAD
£5.50

SPINACH AND MUSHROOM LASAGNE
WILTED SPINACH AND MUSHROOMS LAYERED WITH PASTA SHEETS TOPPED WITH A CLASSIC
WHITE
SAUCE
£6.00 PER PORTION

We suggest going for a selection of 2 or 3 hot buffet items and 2 or 3 cold buffet
items, salads can then be added to this as well

Finger buffet

Meat

GRIDDLED THAI CHICKEN BROCHETTES
FRIED DIM SUM SELECTION WITH SWEET CHILLI DIPPING SAUCE
BACON, CHEESE AND CHIVE FILO TARTS
HOMEMADE MINI SAUSAGE ROLLS WITH MUSTARD
HOMEMADE EGG AND BACON PIE SLICES (50P SUPPLEMENT)
STREAKY BACON AND CHERRY TOMATO CHEESE SCONE
MOZZARELLA BALLS AND SUNDRIED TOMATO WRAPPED IN CURED HAM
RARE ROAST BEEF SIRLOIN BROCHETTES WITH SALT, PEPPER AND HORSE RADISH (£1.50
SUPPLEMENT)
ALL £2.50 PER PORTION

Fish

SMOKED MACKEREL PATE ON GRANARY TOAST
SELECTION OF FRESH FISH SUSHI WITH WASABI AND SOY
SMOKED SALMON AND CREAM CHEESE ON FENNEL SCONES
SALMON TERRYAKI SKEWERS
ALL £3.00 PER PORTION

Vegetarian

CHEESE AND PINEAPPLE STICKS
£1.85

HOMEMADE FALAFELS WITH MINT YOGHURT
£3.20



SPINACH, POTATO AND PEA SPICED SAMOSA
£3.10
CRISP AND NUT SELECTION
£1.80
CHEESE AND BLACK PEPPER PALMIERS
£2.00
GOATS CHEESE AND ROASTED TOMATO QUICHE
£2.20
HUMMUS TOPPED WITH PAN FRIED PEPPERS, CHICKPEAS, ALMONDS AND CRUDITE
£2.10
SEASONAL VEGETABLE QUICHE WITH CHEESE AND BLACK PEPPER PASTRY
£2.50
MOZZARELLA, CHERRY TOMATO AND GRILLED COURGETTE BROCHETTE
£2.50
PARSLEY SCONE TOPPED WITH CREAM CHEESE, MARINATED BEEF TOMATO AND BASIL
£2.50
MUSHROOM AND ROSEMARY RISOTTO BALLS WITH A TOMATO AND CHILLI ARIABATA SAUCE
£3.00
TOFU, CORIANDER AND SPRING ONION CAKES WITH SESAME DIPPING SAUCE
£2.50



Evening food

Bowl Foods

Served in miniature ramekins, our bowl food is perfect as an evening snack which guests can walk around with. Why not mix traditional with more adventurous options making sure there's something for everyone!

STICKY ASIAN CHICKEN ON RICE WITH A FRUITY SLAW

£5.10

SMOKY BEEF CHILLI WITH SOUR CREAM, CHILLI AND PARSLEY

£5.00

THAI CHICKEN CURRY AND STICKY RICE

£5.00

SAUSAGE, MASH AND ONION ALE GRAVY

£4.60

CHILLI VEGETABLE RICE WITH SATAY CHICKEN

£4.90

BEEF STEW WITH LOCAL ALE AND DUMPLINGS

£5.50

SALMON AND CRAB PASTA

£5.20

VEGETABLE CURRY POTS WITH POPPADOMS AND CUCUMBER YOGHURT

£5.00

SMOKY VEGETABLE CHILLI POTS WITH SOUR CREAM, PARSLEY AND CHILLI

£4.75

PEA AND FETA RISOTTO WITH WALNUTS

£4.85

WILD MUSHROOM, SAGE AND CREAM CHEESE TOSSED PASTA SHELLS

£4.90

The following are served in cones

MINI CHIP CONES

£3.50

MINI FISH AND CHIPS

£5.10

HADDOCK AND PRAWN FISHCAKES WITH MUSHY PEAS AND CHIPS

£5.25

SPICY FRIED CHICKEN AND CHIPS WITH SLAW

£5.30

Evening food favourites

Below are some of our classic evening food options which can be served buffet style, from a BBQ, service station or individually served to guests (service supplement £2).

BACON OR SAUSAGE SANDWICH ON CHUNKY BREAD WITH A SELECTION OF SAUCES

£4.50

FREE RANGE PORK SAUSAGES IN A BUN WITH FRIED ONIONS AND SAUCES

£4.00

BACON AND CHIPOLATA SAUSAGE CHIABATTA ROLLS WITH MIXED SALAD AND SAUCES

£5.00

PORK AND CHORIZO SAUSAGE ROLL WITH SALAD LEAVES AND COLESLAW

£4.75

HOMEMADE HAND RAISED PORK PIE SLICE

£6.00

PORK PIE SLICE WITH SALAD LEAVES, COLESLAW AND CHUTNEY

£6.50

HOT DOG STAND

FREE RANGE SAUSAGES OR AMERICAN STYLE DOGS IN BUNS SERVED WITH KETCHUP, AMERICAN

STYLE MUSTARD, CRISPY ONIONS AND FRIED ONIONS

£6.00



BIG HOUSE EXPERIENCE

WITH THE OPTION OF ADDING:
SMOKY BEEF CHILLI WITH ONION
£3.00
PULLED PORK WITH BBQ SAUCE
£3.50
TOMATO SALSA, BASIL AND RED ONION
£2.25
GUACAMOLE, JALAPENOS, CHEESE AND TORTILLA CHIPS
£2.50

GOURMET BURGER STAND

50Z AWARD WINNING, SUSSEX BREED, KENTISH REARED, MINIMUM 21 DAY MATURED BEEF
BURGER

SERVED WITH CHEESE, BACON, TOMATOES, GHERKINS, ONIONS, SALAD AND RELISHES
£9.75

Hog Roasts

LOCAL FREE RANGE ORCHARD FED PORK, SLOWLY SPIT ROASTED
USING SUSTAINABLE CHARCOAL PRODUCED AT WOOLTON FARM FROM THE FARMS OWN
COPPICED WOOD. SERVED WITH SAGE AND ONION STUFFING, PAN FRIED ONIONS, RELISHES,
APPLE SAUCE AND ROLLS

£15.00

WITH FOUR SALADS AND A SELECTION OF BREADS SERVED BY STAFF

£22.00

The above prices are for an informal buffet style hog roast (usually served out doors). Please enquire
for prices for a formal hog roast

Roast meat sandwiches

AN INFORMAL SERVICE OF A SELECTION OF ROASTED MEATS SERVED IN BREAD ROLLS WITH
STUFFING, FRIED ONIONS, ROASTING GRAVY AND LOTS OF RELISHES

£10.00

Centre pieces

These dishes are designed to be incorporated as the main element of a buffet. Each dish is served
by a member of staff who will carve and plate the meat individually. Alternatively, they can provide a
second choice within a sit-down meal and can be carved at the side of the room for guests to come
and help themselves from

ROAST RIB OF BEEF ON THE BONE

SERVED WITH YORKSHIRE PUDDINGS, WATERCRESS AND GRAVY

£12.00

SUCKLING PIG

ROASTED WHOLE AND SERVED WITH APPLE SAUCE, WATERCRESS AND SAUSAGE MEAT AND
SAGE

STUFFING

£15.00

COLD HONEY AND 'PIPS' CIDER ROAST GAMMON

A LARGE WHOLE SMOKED GAMMON, HONEY GLAZED WITH CLOVES, CARVED COLD AND
SERVED

WITH BREAD SAUCE AND PICCALILI

£10.00

Afternoon Tea

All the Afternoon Tea savoury and sweet treats are homemade, produced fresh and are served to
the tables on cake stands

SAVOURY

SELECTION OF OPEN AND FINGER SANDWICHES (LOOK TO NEXT PAGE FOR CHOICE OF
FILLINGS)



£Various
 QUICHE SELECTION
 £2.30
 MINI FREE RANGE PORK SAUSAGE ROLLS
 £2.00
 CHEDDAR AND CHUTNEY PUFF PASTRY STRAWS
 £2.10
 CHEESE, TOMATO AND BASIL SCONES
 £2.25
 CHEESE AND PINEAPPLE STICKS (FOR A RETRO TWIST!)
 £2.10
 SWEET
 STRAWBERRY TARTS
 MINI CHOUX BUNS
 CHOCOLATE BROWNIES
 LEMON MERINGUE PIE
 FAIRY CAKES
 MINI MERINGUE AND CREAM
 BROWN SUGAR PALMIER BISCUITS
 MINI SCONE WITH CLOTTED CREAM AND JAM
 CHERRY AND ALMOND SLICE
 CARROT AND ALMOND CAKE SQUARE
 COFFEE AND WALNUT CAKE SQUARE
 FRUIT CAKE SLICE
 EACH SWEET TREAT IS £2.30 A HEAD OR £11.00 A HEAD FOR A SELECTION OF 5
 DRINKS
 BREAKFAST, EARL GREY, FRUIT, HERBAL TEAS AND CAFETIERRE COFFEE
 £2.50 per person
 HOT CHOCOLATE
 £3.00 per person

Sandwich fillings

Closed
 £2.30 per person
 HAM, TOMATO AND MUSTARD
 EGG MAYONNAISE AND CRESS
 CHEESE, TOMATO AND PICKLE
 TUNA MAYONNAISE AND CUCUMBER
 PRAWNS IN SEAFOOD SAUCE
 CREAM CHEESE, MIXED HERBS AND PEAR

OPEN
 £3.50 per person
 CORONATION CHICKEN AND WATERCRESS
 SMOKED SALMON AND CREAM CHEESE
 COTTAGE CHEESE AND CHARGRILLED PINEAPPLE
 SAUSAGE, RED ONION AND CHUTNEY
 MATURE CHEDDAR AND CHUTNEY
 PASTRAMI, MUSTARD AND GHERKINS
 EGG, CAPER AND MAYONNAISE
 ROAST BEEF AND HORSE RADISH
 BRIE, CRANBERRY AND WALNUT
 HAM, CHERRY TOMATO AND DIJON MUSTARD

The menus on our website have been provided by one of the recommended local chefs at each property. When you book, we will put you in touch with the local chef(s) to talk through the menu options and ensure that you are completely happy with the menu options before you book with them. For notes regarding Private Chefs which are specific to each property, please refer to our House Terms prior to booking.

