

Family Style Dining...

..This is our favourite way to eat! There is something really special about sharing food with friends and family- or making new friends!

Our menus are centred around a theme and have a main dish as well as a whole range of beautiful accompaniments and side dishes, all designed to be shared at the table.

The menus are designed to get the guests at the table to interact and form little 'families' whilst enjoying the delicious food.

If you have any ideas of your own, we'd love to hear them too!

Why not ask us to provide the 'head of the table' with an apron and carving set, and get them to serve the rest of their table!

One course: £27.00 per guest

Two course: £31.95 per guest

Three course with selection of two canapes: £35.95 per guest

Prices subject to vat @ 20%

Based on minimum 50 guests

Family Style Catering Ideas....

For the Table...

Warm home made bread basket with marinated olives and home made butters

Sharing Starter Platters...

Cheese and Charcuterie Platter...

Selection of Sussex cheeses and cured meats, baked figs, chutneys and oatcakes

Vegan Mezze Platter...

Pea and mint falafel, chargrilled vegetable ratatouille, beetroot and horseradish, vegan kale pesto, white bean coriander and lemon dip

...or choose any two starters from our set menus!

Show Stoppers...

Italian Style Porchetta...

Slow roast shoulder of woodland reared Sussex pork with sage, fennel and lemon, pancetta rolled stuffing balls, Sussex cider gravy

Sussex Spring Lamb Kleftiko...

Roast in a parcel with garlic wild rosemary and lavender, served with roasted cumin houmous, babaganoush and tzaziki

Roast Chicken Smoked in Hay...

With barbecued chicory, horseradish Yorkshires, rosemary jus

Ultimate Salt Beef...

With pickled vegetables, hot mustard, parsley and dill sauce

Vegan 'Beet' Wellington...

Roasted beetroot, spinach and mushroom in puff pastry croute with white truffle

Whole Smoked Trout...

Cooked on a Plank with Tiger Prawns, Burnt Lemons, Fennel and Samphire

Sides and Salads...

- proper roast potatoes
- roast new potatoes with rosemary and rock salt
- roast heritage carrots and parsnips glazed with honey and thyme
- sauteed broccoli and French beans and spinach with toasted seed and lime dressing
- fennel, apple and herb slaw
- beetroot, sweet potato, orange and walnut salad
- chargrilled vegetables with giant cous cous and harissa,
- braised peas with smoked bacon, tarragon and button onions
- Turkish chopped salad with sumac
- rocket, watercress and spinach salad with honey and mustard vinaigrette

(choose three)

To Finish...

Sticky Toffee

With salted caramel sauce, clotted cream, smashed honeycomb

Lemon Posset

With poached strawberries, vanilla shortbread

Chocolate and Guinness Cake

Stout caramel sauce, baby Guinness shot

Lime and Ginger Cheesecake

Raspberry coulis, margarita shot

Lebanese Brioche Pudding

With apricots, pistachio, cardamom custard

Some Other Examples of Family Style Themes...

Mexican Style Dining Menu...

Pulled Beef Brisket...

Smoked overnight over coals with chipotle spices

or

Vegan Chilli...

With black bean, sweet potato, and peppers

On The Side...

Cajun 'dirty rice'

Mexican 'slaw with lime and chilli dressing

Smoked cheese, corn and chilli croquettes

Home made cherry tomato salsa, guacamole, and lime sour cream

Soft corn tortillas

Indian Curry Menu...

Stack of Poppadoms with all the trimmings

Pani Puri with spiced chick peas, green chilli chutney and tamarind jam

Tandoori prawn skewers

Main Event...

Slow Braised Lamb Rogan Josh

Chicken Korma with Toasted Cumin Seeds and Coconut

Chick Pea, Spinach and Aubergine Curry

Tandoori Paneer

On the Side...

Steamed Rice

Coriander Naan

Onion Bhajis

Fresh Raita, Mango Chutney, Coriander Chutney