

Buffet menus:

Cheese & Charcuterie Platters £15 per Head

Artisan Charcuterie
Artisan Cheeses
Homemade focaccia (vegan)
Crackers & chutney

Afternoon tea £15 per head

Crostini selection
Smoked salmon, dill sour cream
Green pea pate, pickled onion (vegan)
Chicken liver parfait, caramelised apple
Whipped goats cheese and chilli honey (vegetarian)
Lemon drizzle cake (vegetarian)
Black Forest gateau (vegetarian)

Finger Buffet £17 per head

Home made sausage and caramelised onion chutney rolls
Home made veggie sausage and mustard rolls (vegan)
Home made rosemary focaccia (vegan)
Hummus (vegan)
Ricotta and chive tartlets (vegetarian)
Spiced apple cake, rum Chantilly (vegetarian)
Black Forest gateau (vegetarian)

Canapés £2 each

Buckwheat blini, smoked salmon, dill creme fraiche
Mini Yorkshire, rare sirloin, horseradish cream
Chicken liver parfait, toasted brioche, caramelised onion
Roasted red pepper crostini (vegan)
Bloody Mary tomatoes

Bocconcini, basil and tomato skewer (vegetarian)
Whipped goats cheese crostini, chilli honey (vegetarian)
Sussex blue cheese and pear, sourdough toasts (vegetarian)
Pancetta and red onion tartlets
Pea and chive tartlets (vegetarian)