



Sample Buffet Menu 2017

Served in The Hub, with potential for the exclusive use of the space for your group.

All sample menus are an example of what we are able to provide and can be tailored to meet your specific needs and any dietary requirements in your party. Please arrange a consultation with our catering team directly if you would like further information regarding the venue space, allergen management or menu alterations. Please note that all recipes may be subject to change depending on the availability and seasonality of the produce.

£9.50 per person

Filter Coffee and Tea upon arrival.
Homemade Elderflower Cordial

A selection of finger sandwiches followed by a cold fork buffet:

Sandwiches:

Served on a variety of fresh breads

Egg Mayonnaise and Water Cress
Honey Roast Ham, Mustard Mayonnaise and Tomato
Ashmore Cheddar and Homemade Chutney
Tuna Mayonnaise and Cucumber
Roasted Red Pepper Hummus and Rocket

Buffet:

Red Onion Marmalade and Sausage Rolls,
Cheese, Chive and Onion Rolls
Cheese Straws
Crudités, Homemade Beetroot Humus

Sweet:

Chocolate Brownie (G/F Available)

£12.00 per person

Filter Coffee and Tea upon arrival.
Homemade Elderflower Cordial

A selection of finger sandwiches followed by a cold fork buffet:

Sandwiches:

Served on a variety of fresh breads.

Egg Mayonnaise and Water Cress

Ham and Mustard Mayonnaise, Tomato
Brie, Rocket and Red Onion Marmalade
Prawn, Marie Rose and Avocado
Three Bean and Tomato salsa, Red Pepper and Spinach

Buffet:

Red Onion Marmalade and Sausage Rolls,
Cheese, Chive and Onion Rolls,
Homemade Scotch Eggs
Blue Cheese and Broccoli Tart
Crudités, Homemade Beetroot Humus
Baked New Potatoes, Sour Cream and Chives

Sweet:

Chocolate Brownie (G/F Available)
Homemade Scones, Strawberry Jam and Clotted Cream

Cheese Board:

(Supplementary, £3 per person)

Sussex Slipcote (Soft Cheese, Ewes Milk)
Brighton Blue (Blue Cheese, Cow's Milk)
Ashmore Cheddar (Mature, Hard Cheese, Cow's Milk)

£21.00 per person

Filter Coffee and Tea upon arrival.
Homemade Elderflower Cordial

Canapes on arrival

(approx. 4 canapes per person)
Please choose 4 of the following:

Smoked Salmon Mousse on Chinese radish
Goats Cheese Parfait, Parmesan Biscuit
Cherry Tomato, Pesto Cream Cheese and Black Olive Tapenade,
Sticky Glazed cocktail Sausages
Celery Barquettes with Brighton Blue
Ham Hock Croquettes
Baked Crostini with Wild Mushroom Pate
Quails Egg Tartlets
Smoked Trout and Horseradish Quiche
Roasted Red Pepper Soup
Herb Crusted Garlic Mushrooms
King Prawn, Mangetout and Sweet Chili
Pork Rillettes and Apple Sauce on Crusty Bread
Chorizo, Sundried Tomato and Olive Crostini
Curried Chicken, Satay Sauce
Salt and Pepper Squid

A selection of finger sandwiches followed by a cold fork buffet:

Sandwiches:

Served on a variety of fresh breads.

Honey Roast Ham, Homemade Piccalilli
Grilled Courgette, Feta and Roasted Red Pepper Tapenade
Poached Salmon, Beetroot with a Dill Crème Fraiche
Chicken, Parma Ham, Pesto and Sun Dried Tomato

Ashmore Cheddar and Homemade Chutney

Buffet:

Red Onion Marmalade and Sausage Rolls,
Cheese, Chive and Onion Rolls,
Homemade Scotch Eggs
Pork Pie and Pickle
Cheese Straws
Blue Cheese and Broccoli Tart
Crudités, Homemade Beetroot Humus
Baked New Potatoes, Sour Cream and Chives

Sweet:

Chocolate Brownie (G/F Available)
Homemade Scones, Strawberry Jam and Clotted Cream
Lemon Cupcakes

Cheese Board:

Accompanied by Homemade Chutneys and Pickles
(Supplementary, £3 per person)

Sussex Slipcote (Soft Cheese, Ewes Milk)
Brighton Blue (Blue Cheese, Cow's Milk)
Ashmore Cheddar (Mature, Hard Cheese, Cow's Milk)

Additional Items:

Prosecco £4 per 125 ml Glass
House Wine £4.40 per 175ml Glass (Red and White)

We can also arrange for a fully stocked and serviced bar to operate on account to allow your guests to enjoy a drink of their choice.