



HOG ROAST BUFFET

Salt Marsh Lamb Roast – £22 per person
with Mediterranean Flat Breads, Hummus, Tzatziki

Free Range West Sussex Hog Roast – £16 per person
with soft floured baps, crackling & apple sauce

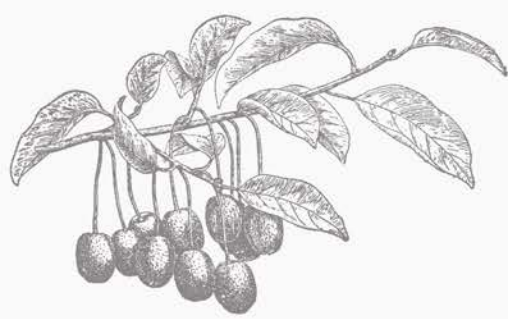
Both Options are served with

+ 1 vegetarian main alternative
your choice of:
, 2 Sides, 3 Salads

Add on Dessert
(choose up to 2 options)
£6 per person



Please note these prices do not include cost of hire
equipment, staff or transport costs
All prices are subject to VAT



VEGETARIAN MAIN OPTIONS

Stuffed Pepper V

Buffalo mozzarella & Basil stuffed long sweet pepper & roasted squash
jam

Wild Mushroom & Truffle Tart V

Shortcrust pastry case filled with a savoury custard, wild mushrooms &
herbs topped with truffle emulsion & parmesan

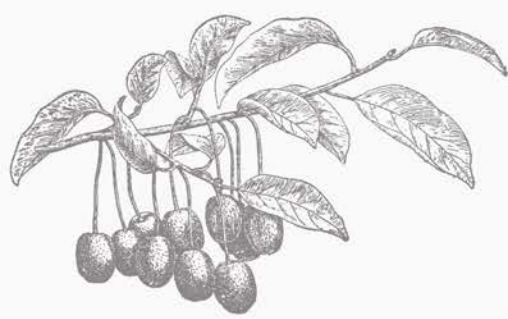
Grilled Halloumi V

with Truffle Honey & Pomegranate, Mint & Toasted Chickpeas

Beetroot & Horseradish Falafel VG

with Plum Jam & Coriander





SIDES

**Spiced Cauliflower, Pomegranate & Feta
Fregola Salad**

Greek Style Pasta Salad (VG)

**Barbequed Rosemary & Sunkissed Tomato
Foccacia (VG)**

Classic Potato Salad

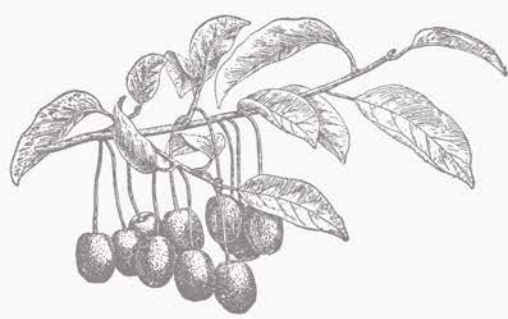
**Fire Hassel Back Potatoes with Spring
Onion & Parmesan**

**Roasted Butternut Squash, Smoked Almond
& Crunchy Seeds**

Wild Rice Salad (VG)

**Rose Harissa, Raisin & Red Onion Cous
Cous (VG)**





SALADS

Asian Green Salad (VG)

Grilled Tender Stem Broccoli with Tonnato Dressing

Baby Vegetable Niçoise Salad

Caprese Salad of Heritage Tomatoes, Mozzarella, Basil & Balsamic

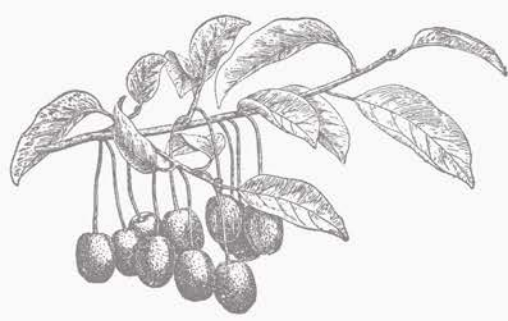
Sunshine Salad of red baby gem, tomato, cucumber & heritage carrot

Crunchy Green Salad (VG)

Charred Corn, Avocado, Mango, Red Onion & Feta Salad

Cajun Coleslaw





DESSERTS

Raspberry & White Chocolate Mini
Eclairs

Seasonal Fruit Eton Mess

Lemon Custard Tart

Raspberry & Sherry Trifle

Vegan Coconut Chocolate Mouse

Exotic Fruit Pots

Salted Caramel Brownies GF

