



## BISTRO BOARDS

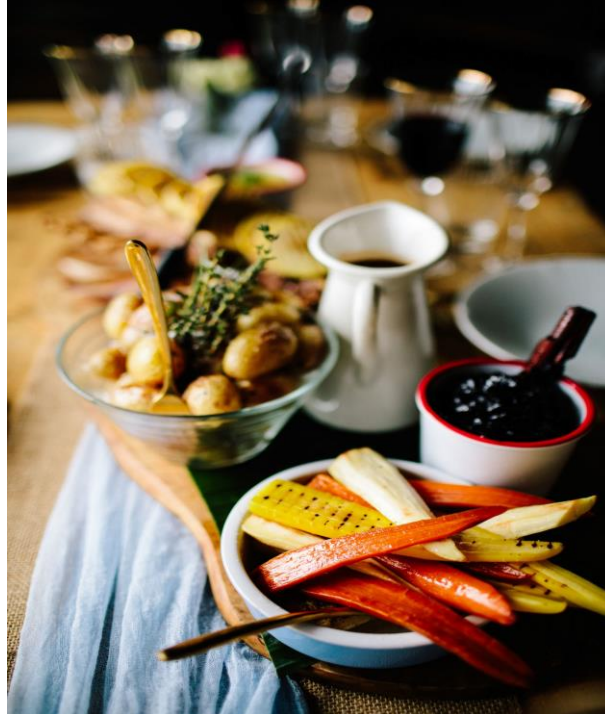
BISTRO BOARDS: THE NEW WAY TO WEDDING BREAKFAST. INDULGENT, HEARTY DISHES, BURSTING WITH FLAVOUR TO TANTALISE THE TASTE BUDS. MODERN BRITISH CLASSICS YOUR GUESTS WILL LOVE, SERVED INFORMALLY, TO REFLECT AND CELEBRATE THE LOVE THAT BROUGHT YOU HERE IN THE FIRST PLACE!

SERVED ON OLIVE WOOD BOARDS TO THE TABLE FOR GUESTS TO HELP THEMSELVES TOO.

THE BOARD & SIDES  
1 ADDITIONAL SIDE OF YOUR CHOICE  
1 DESSERT

STARTING FROM £37.00 PP + VAT





# THE BOARD

SLOW COOKED LAMB SHANK IN RED WINE, FRESH MINT AND ROSEMARY  
SERVED WITH OVEN BAKED RATATOUILLE AND A BASIL MASH POTATO

BAKED OTE FARMED LOCAL PORK RACK CUTLETS BRUSHED, MUSTARD AND HERB GLAZE  
SERVED WITH CHARRED ROOT VEGETABLES, PRUNE AND APRICOT STUFFING AND SEA SALT  
ROASTED NEW POTATOES AND CRISPY PORK QUAVERS

CUMBERLAND SAUSAGE RINGS , CARAMELISED ONION GRAVY  
SERVED WITH CRISPY ONION MASH, MEDLEY OF BROCCOLI, CARROTS AND GREEN BEANS

OVEN BRAISED BEEF DAUBE COOKED IN THYME BAY LEAF AND SUSSEX ALE  
SERVED WITH A ROOT VEGETABLE CRUSH, YORKSHIRE PUDDING, ROASTED CHATEAU IN DRIPPING  
AND TENDER STEM BROCCOLI

HAY & LAVENDER SMOKED FARM ASSURED CHICKEN ( BREAST, THIGH & LEG )  
BARBECUED AND DRESSED WITH CHARRED WHITE CHICORY, WOODLAND HERBS SERVED WITH  
BALSAMIC ROASTED MEDITERRANEAN VEGETABLES AND WILD ROCKET  
AND A JUG OF CHICKEN JUS

ROSEMARY AND GARLIC LAMB RUMPS WITH RICH LAMB JUS AND MINT JELLY  
HONEY GLAZED PARSNIPS, CHARRED CARROTS, SPICED RED CABBAGE AND GARLIC AND CHIVE  
POTATO BON BONS

LEMON AND GARLIC 1/4 ROASTED FARM ASSURED CHICKEN, PORK SAGE AND ONION STUFFING,  
CAESAR SALAD AND ROASTED POTATO CAJUN WEDGES

INDIVIDUAL LOCAL OTE FARMED PORK LOIN EN CROUTE  
STUFFED WITH A PORK PINK LADY AND APRICOT STUFFING, SAGE ROASTED ROOT VEGETABLES,  
MUSTARD GRAVY AND SUN BLUSH TOMATO NEW POTATO CRUSH





## VEGETARIAN PLATES/BOARDS

CHARGRILLED VEGETABLE FETA AND ROCKET GALETTES  
AVOCADO AND CHERRY TOMATO DRESSING

LARGE GRUYERE VINE TOMATO AND THYME TART  
SUN BLUSH TOMATO AND CHARD SALAD

VEGETABLE APRICOT AND PRUNE TAGINE PIE  
TOPPED WITH A SWEET POTATO CRUSH AND A CORIANDER AND ROCKET SALAD

CHESTNUT MUSHROOM, POTATO AND SUSSEX CHEDDAR PASTY  
WITH A WOODLAND CREAM SAUCE AND TRUFFLE OIL DRESSING

HARISSA CAULIFLOWER STEAK SAUTÉED SHALLOTS, PINE NUTS & GARLIC  
SERVED WITH A CONFIT CHILLI GREMOLATA ROCKET AND CRISPY ONIONS.

SERVED WITH THE SAME ACCOMPANYING SIDES AS THE MEATS



## SIDES

CLASSIC ROAST POTATOES

ROASTED NEW POTATOES WITH ROCK SALT AND HERBS

MASHED MARIS PIPER POTATOES

ROOT VEGETABLE MASH WITH HONEY AND THYME

SWEET BASIL MASH POTATO

HOMEMADE YORKSHIRE PUDDINGS

CLASSIC MEDLEY OF SEASONAL VEGETABLES

BROCCOLI AND CAULIFLOWER BRIGHTON BLUE GRATIN

STICKY RED CABBAGE

SAUTÉED GREENS

SPINACH-CABBAGE-GREEN BEANS-SUGAR SNAPS-MANGE TOUT

CLASSIC CAULIFLOWER CHEESE

ROASTED ROOT VEGETABLES WITH HERITAGE BEETROOT

ROASTED MEDITERRANEAN VEGETABLES DRESSED WITH BALSAMIC AND ROCKET

HOMEMADE CUMBERLAND, SAGE AND ONION PORK STUFFING BALLS

SWEET POTATO WEDGES

CREAMED LEAKS







## DESSERT

OLD ENGLISH STEAMED PUDDING SPONGE BOARD  
STICKY TOFFEE-SYRUP-CHOCOLATE SERVED WITH  
VANILLA CUSTARD AND POURING CREAM

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APPLE TART TATAN (PLATED)  
SERVED WITH SPICED WHIPPED CREAM AND JUGS OF VANILLA CUSTARD

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MIXED FRUIT CRUMBLE BERRIES, VANILLA CREAM AND CUSTARD (PLATED)

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JUMBO PAVLOVA BOARD  
FILLED WITH WHIPPED VANILLA CREAM, SALTED CARAMEL AND RUM POACHED  
BANANAS AND SPRINKLED WITH POPPING CANDY AND FUDGE BITES

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OLD ENGLISH APPLE AND RHUBARB PIE (PLATED)  
SERVED WITH A SPICED GINGER CREAM AND VANILLA CUSTARD

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HOMEMADE GOOEY CHOCOLATE BROWNIE (PLATED)  
WHIPPED CHOCOLATE AND ORANGE CREAM, MINI DOUGHNUTS  
AND CHOCOLATE SAUCE

CHEESECAKE BOARD

CITRUS LEMON AND LIME CHEESECAKE WITH BLUE BERRIES  
ORANGE BAILEYS CHEESECAKE WITH A CHOCOLATE NUTTY BISCUIT BASE



## PICK YOUR BOARD OF CHOICE

IF YOU WISH TO SWAP THE SIDE WITH THOSE ON THE MENU PLEASE DO

*"WHAT IF I WANT A STARTER AS WELL WITH THE BOARDS"*

WE RECOMMEND INCREASING YOUR CANAPE NUMBERS INSTEAD OF A PLATED STARTER DUE THE INCREASED LENGTH OF TIME YOUR MEAL SERVICE WILL BE. ON AVERAGE A BOARD AND A PUDDING FOR 100 GUESTS WILL BE AROUND 1.5 HOURS.



PICK YOUR  
ADDITIONAL SIDE TO ACCOMPANY  
THE BOARD

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EXTRA SIDES SOLD AT £4.00

## CHOOSE YOUR VEGETARIAN MENU

VEGAN & DIETARY OPTIONS WE WILL DISCUSS AT THE TASTING BASED ON YOUR MAIN MENU

## PICK YOUR DESSERT TO FINISH THE MEAL

PLEASE SPEAK TO YOUR WEDDING CO ORDINATOR ABOUT THE PROS & CONS OF A PLATED AND SHARING DESSERT BOARD.

TEA & COFFEE IS NOT INCLUDED IN THE PRICE