

A LA CARTE BANQUETING MENU

3 COURSES - 38,00 PER PERSON

Build your menu from the choices below with one selection only per course.
Additional selections can be added at 2,00 per person per course.

A LA CARTE STARTERS

LEEK & POTATO SOUP V | GF
crispy leeks

OLD SPOT HAM HOCK TERRINE
toasted sourdough, house piccalilli

CARPACCIO OF DRY-AGED SUSSEX BEEF GF
pickled beetroot, english mustard, balsamic reduction

SMOKED MACKEREL PÂTÉ
sourdough crostini, wasabi mayonnaise

GRILLED PEPPER & COURGETTE TERRINE VG | GF
basil pesto

ROASTED BALSAMIC RED ONION TART V
twineham grange cheese and rocket salad

POACHED SALMON ROLLED IN MIXED HERBS GF
coconut bisque

A LA CARTE MAINS

SLOW ROASTED ORCHARD FARM PORK BELLY
brogdales black pudding bon bons, roasted shallots, charred leeks, pork jus

WILD MUSHROOM & TRUFFLE OIL GNOCCHI V | GF
watercress and twineham grange cheese salad

PAN FRIED LOIN OF COD GF
puy lentils, smoked bacon, salsa verde

SLOW ROASTED BRISKET OF SUSSEX BEEF GF
mashed potatoes, roasted carrots, kale, madeira sauce

BETROOT & KENTISH BLUE CHEESE RISOTTO V | GF
watercress, balsamic dressing

ROAST HALIBUT & BUTTERNUT SQUASH TORTELLONI
seasonal greens, walnut crumb, red wine jus

CHICKPEA FATTEH VG | GF
pomegranate, pine nuts, cucumber and mint salsa

ROMNEY MARSH LAMB RUMP GF
dauphine potatoes, braised red cabbage, lamb sauce

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A LA CARTE BANQUETING MENU - CONTINUED

A LA CARTE PUDDINGS

APPLE COBBLER ^V
taywell clotted cream ice cream

MILK CHOCOLATE MOUSSE ^{GF}
praline, salted caramel fudge

SEASONAL BAKEWELL TART ^V
taywell vanilla ice cream

VANILLA CHEESECAKE ^V
caramelised orange, passion fruit jam

SEASONAL FRUIT PUDDING ^{VG}
taywell raspberry sorbet

PLATTER OF FINE CHEESE FROM KENT & SUSSEX* ^V
ASHMORE FARMHOUSE | KENTISH BLUE | CANTERBURY CHAUCER | SUSSEX GOAT
water biscuits, celery, grapes, nuts, chutneys
3,50 SUPPLEMENT PER PERSON

ADDITIONAL MENU ITEMS & COURSES

KENTISH RANGER CHICKEN CONSOMMÉ PALATE CLEANSER COURSE - 4,50 PER PERSON

TAYWELL KENTISH SORBET PALATE CLEANSER COURSE ^{VG} - 3,50 PER PERSON
LEMON | BLOOD ORANGE | CHAMPAGNE | ELDERFLOWER | YUZU

PLATTER OF FINE CHEESE FROM KENT & SUSSEX* - 8,50 PER PERSON
ASHMORE FARMHOUSE | KENTISH BLUE | CANTERBURY CHAUCER | SUSSEX GOAT
water biscuits, celery, grapes, nuts, chutneys

PETIT FOURS SERVED WITH COFFEE COURSE - 2,00 PER PERSON

This menu includes freshly baked bread with the starter and organic coffee and fairtrade tea served after the final course. Please advise of any dietary requirements or allergies your guests may have a month prior to your event in writing. ½ portion/price meals and a 2 course children's menu are available upon request for children aged 12 and under. *Served in the middle of each table to be shared by guests.



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SEASONAL BANQUETING MENU

3 COURSES - 34,00 PER PERSON

Build your menu from the choices below with one selection only per course.
Additional selections can be added at 2,00 per person per course.

SEASONAL STARTERS

CARROT & CORIANDER SOUP VG
garlic and thyme croutons

SMOKED MACKEREL GF
pickled beetroot, lemon mayonnaise

CHICKEN LIVER PARFAIT
sourdough toast, tomato and mustard seed chutney

SEASONAL MAINS

PAN FRIED BREAST OF KENTISH RANGER CHICKEN GF
fondant potato, buttered spinach, fino sherry jus

GRILLED SEA TROUT GF
new potatoes, braised fennel with cumin, vermouth cream

SHALLOT & ROOT VEGETABLE TORTE VG | GF
green beans, cashew nut pesto

SLOW COOKED SHOULDER OF ORCHARD FARM PORK GF
rosti potato, poached apples, buttered spinach, pork jus

SEASONAL PUDDINGS

CHOCOLATE BROWNIE V
taywell honeycomb ice cream

POACHED SPICED PEAR VG | GF
taywell pear and ginger sorbet

LEMON TART V
chantilly cream

ADDITIONAL MENU ITEMS & COURSES

KENTISH RANGER CHICKEN CONSOMMÉ PALATE CLEANSER COURSE - 4.50 PER PERSON

TAYWELL KENTISH SORBET PALATE CLEANSER COURSE VG - 3.50 PER PERSON
LEMON | BLOOD ORANGE | CHAMPAGNE | ELDERFLOWER | YUZU

PLATTER OF FINE CHEESE FROM KENT & SUSSEX* - 8.50 PER PERSON
ASHMORE FARMHOUSE | KENTISH BLUE | CANTERBURY CHAUCER | SUSSEX GOAT
water biscuits, celery, grapes, nuts, chutneys

PETIT FOURS SERVED WITH COFFEE COURSE - 2.00 PER PERSON

This menu includes bread with the starter and coffee/tea served after the final course.
Please advise of any dietary requirements or allergies your guests may have a month prior to your event in writing.
½ portion/price meals and a 2 course children's menu are available upon request for children aged 12 and under.
*Served in the middle of each table to be shared by guests.

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CANAPÉ & SERVED BUFFET MENUS

CANAPÉS - 2,00 EACH

The ideal choice to accompany your arrival drinks!
Prices are per person per item. Please select a minimum of 4 items per guest.

HOT CANAPÉS

Kentish Rarebit & Red Onion Marmalade V
Orchard Farm Pulled Pork en Croute & Apple Sauce
Cucumber Cannelloni with Avocado Mouse & Basil Pesto VG | GF
Kentish Ranger Chicken Ballantine & Tarragon Mayonnaise GF
Salt Cod Brandade & Chives GF
Red Onion & Watercress Quiche V

COLD CANAPÉS

Tomato & Olive Bruschetta VG
Prawn & Dill Blini
Carpaccio of Dry Aged Sussex Beef with Sundried Tomato & Lemon Mayonnaise GF
Smoked Salmon Crêpe & Herb Cream Cheese
Smoked Mackerel Pâté en Croute & Pickled Beetroot
Crackers with Carrot & Caraway VG

SWEET CANAPÉS

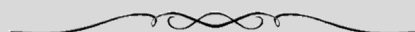
Mini Lemon Tarts V | White Chocolate Cheesecakes V
Fruit Tarts & Vanilla Pastry Cream V | Mini Pavlovas V | GF | Millionaire Bars VG | GF

SERVED BUFFET - 40,00 PER PERSON

Our Served Buffet Menu will include all the choices listed below

SELECTION OF SALADS, COLD COOKED MEATS & TERRINES

WHOLE POACHED SALMON GF



BRAISED SUSSEX BEEF BOURGUIGNON
button mushrooms, baby onions

HERB CRUSTED FILLETS OF COD
chives, beurre blanc

KENTISH RANGER CHICKEN COQ-AU-VIN GF

STUFFED COURGETTE VG | GF
salsa verde

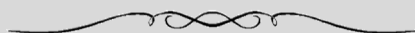
new potatoes, steamed rice and seasonal vegetables



ASSORTMENT OF SWEET TARTLETS V

FRUIT CAKE & CREAM V

CHOCOLATE CAKE VG



ORGANIC COFFEE & FAIRTRADE TEA

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FINGER BUFFET MENUS

Prices are per person per item. Please select a minimum of 7 items from both menus per guest.

BECKETT FINGER BUFFET - 3,00 EACH

HOT ITEMS

Orchard Farm Pork, Apple & Sage Sausage Rolls

Kentish Rarebit & Red Onion Marmalade V

Tofu & Vegetable Skewers with Chimichurri Sauce VG | GF

Wild Mushroom & Tarragon Arancini V

COLD ITEMS

Orchard Farm Pork Pies with Tomato & Mustard Seed Chutney

Polenta Chips and Vegetable Crisps with Tomato Fondue VG | GF

Mini Quiches

TOFU & BUTTERNUT SQUASH VG | RED ONION & KENTISH BLUE CHEESE V

Assorted Sandwiches

FREE RANGE EGG & CRESS V | POLE & LINE TUNA WITH CUCUMBER

OLD SPOT HAM & WHOLEGRAIN MUSTARD | RED PEPPER SALSA, GEM LETTUCE & BASIL PESTO VG

CATHEDRAL FINGER BUFFET - 3,50 EACH

HOT ITEMS

Cashew Nut Stuffed Baby Bell Peppers with Avocado & Herb Dressing VG

Duck, Cucumber & Plum Sauce Spring Rolls

Roast Sussex Beef with Yorkshire Pudding & Wasabi Mayonnaise

Chargrilled Kentish Ranger Chicken & Red Onion Skewers Marinated in Garlic & Tamari Sauce GF

COLD ITEMS

Poached Salmon Rilette En Croute

Couscous Stuffed Baby Bell Peppers with Herb Crust VG

Mini Quiches

SPINACH & DILL V | WILD MUSHROOM & ROSEMARY V

Assorted Rolls

ASHMORE FARMHOUSE CHEESE & FRUIT CHUTNEY | SMOKED HADDOCK BRANDADE & WHOLEGRAIN MUSTARD

ROAST SUSSEX BEEF, ROCKET & HORESERADISH | GRILLED VEGETABLES, TOFU, HOUMOUS & TOMATO JAM VG



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DRINK PACKAGES

MARLOWE PACKAGE - 22,00 PER PERSON

- 1 SERVING OF BUCKS FIZZ ON ARRIVAL v
- 2 SERVINGS OF HOUSE WINES WITH THE MEAL v
- 1 SERVING OF SPARKLING WINE FOR THE TOAST v

BECKETT PACKAGE - 23,50 PER PERSON

- 1 SERVING OF PIMM'S ON ARRIVAL v
- 2 SERVINGS OF HOUSE WINES WITH THE MEAL v
- 1 SERVING OF PROSECCO FOR THE TOAST v

CATHEDRAL PACKAGE - 27,50

- 1 SERVING OF KIR ROYALE ON ARRIVAL v
chilled champagne with crème de cassis
- 2 SERVINGS OF RARE VINEYARDS PAYS D'OC WINES WITH THE MEAL v
rare vineyards pinot noir and rare vineyards marsanne-viognier
- 1 SERVING OF PROSECCO FOR THE TOAST v

GARDEN OF ENGLAND PACKAGE - 36,00

- 1 SERVING OF ENGLISH 75 COCKTAIL ON ARRIVAL v
chapel down kentish bacchus gin, chapel down kentish sparkling wine, lemon juice, sugar syrup
- 2 SERVINGS OF CHAPEL DOWN KENTISH STILL WINES WITH THE MEAL v
chapel down union red and chapel down bacchus white
- 1 SERVING OF CHAPEL DOWN THREE GRACES KENTISH SPARKLING WINE FOR THE TOAST v

ADDITIONAL PRODUCTS

- Orange Juice: 7,00 per litre jug
- Kingsdown Kentish Spring Water: 3,40 per 750ml bottle

TOAST UPGRADES

If you would prefer a different wine for the toast, we are able to provide:

- Chapel Down Kentish Sparkling Wine - add 4,00 per person
- Bouché Père et Fils Cuvée Réservee Brut Champagne - add 5,00 per person
- Taittinger Brut Réserve Champagne - add 9,00 per person

WEIGHTS & MEASURES

- All Champagnes and Sparkling Wines are served in 125ml flutes
- All Sherries are served in 50ml sherry/liqueur glasses
- Our Pimms cocktail is prepared in jugs and served in highball glasses with the traditional fruit garnish
- All Wines are served in 175ml wine glasses

Whilst our drink packages are detailed for your selection, we will be happy to include additional drinks should you require it. Prices for additional servings are available upon request.

If you would prefer to tailor your own bespoke wine package, there is an extensive wine list available offering a wide selection of varieties both from the new and old world which can be quoted for accordingly. Any wines not included as part of our drink packages must be per-ordered at least 21 days prior to the event date.

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