

# A LA CARTE BANQUETING MENU

## 3 COURSES - 42,00 PER PERSON

Build your menu from the choices below with one selection only per course.  
Additional selections can be added at 2,50 per person per course.

### A LA CARTE STARTERS

LEEK & POTATO SOUP PB | GF  
crispy leeks, herb oil

ROASTED BEETROOT & SUSSEX GOATS CHEESE TART V  
watercress, balsamic reduction

CHICKEN LIVER PARFAIT  
toasted brioche, tomato chutney

SALT-BAKED CELERIAC PB | GF  
pickled apple, gremolata

BEETROOT & GIN CURED SALMON  
sourdough crisp, crème fraîche, dill, lime zest

ROASTED SHALLOT & THYME TARTE TATIN PB  
dressed watercress salad

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

POACHED SEA TROUT ROLLED IN MIXED HERBS GF  
dill mayonnaise

### A LA CARTE MAINS

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

WILD MUSHROOM GNOCCHI V | GF  
kingcott blue cheese, watercress, herb oil

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

BEETROOT & SUSSEX GOATS CHEESE RISOTTO V | GF  
watercress, hazelnut crumb, balsamic dressing

FREE RANGE CHICKEN BALLOTINE GF  
boulangerie potatoes, savoy cabbage, smoked bacon cream

AUBERGINE, COURGETTE & RATATOUILLE STACK PB | GF  
parmentier potatoes, herb oil

PAN-ROASTED RUMP OF MARSH LAMB GF  
boulangerie potatoes, braised red cabbage, lamb gravy

ROAST HALIBUT GF  
new potatoes, sauteed red peppers, cherry tomato and caper salad

SLOW ROASTED BRISKET OF SUSSEX BEEF GF  
dauphinoise potatoes, roasted carrots, kale, red wine jus

## A LA CARTE BANQUETING MENU - CONTINUED

### A LA CARTE PUDDINGS

APPLE & PLUM CRUMBLE V  
taywell clotted cream ice cream

DARK CHOCOLATE MOUSSE PB | GF  
praline, salted caramel fudge

SEASONAL BAKEWELL TART V  
taywell madagascan vanilla ice cream

VANILLA CHEESECAKE V  
caramelised orange, passion fruit jam

LEMON PAVLOVA PB | GF  
macerated blackberries, basil cress

SEASONAL FRUIT PUDDING PB  
taywell raspberry sorbet

PLATTER OF FINE CHEESE FROM KENT & SUSSEX\* V  
ASHMORE FARMHOUSE | KINGCOTT BLUE | CANTERBURY CHAUCER | SUSSEX GOAT  
water biscuits, celery, grapes, nuts, chutneys  
4,00 SUPPLEMENT PER PERSON

### ADDITIONAL MENU ITEMS & COURSES

TAYWELL KENTISH SORBET PALATE CLEANSER COURSE PB - 3,50 PER PERSON  
LEMON | BLOOD ORANGE | CHERRY | ELDERFLOWER | YUZU

PLATTER OF FINE CHEESE FROM KENT & SUSSEX\* - 9,50 PER PERSON  
ASHMORE FARMHOUSE | KINGCOTT BLUE | CANTERBURY CHAUCER | SUSSEX GOAT  
water biscuits, celery, grapes, nuts, chutney

PETIT FOURS SERVED WITH COFFEE COURSE - 2,50 PER PERSON

This menu includes freshly baked bread with the starter and filtered coffee 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. Half 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.



V = VEGETARIAN | PB = PLANT BASED/VEGAN | GF = GLUTEN FREE

DOCUMENT NO. ABBO-BNQ-MNU-20220216

Prices are inclusive of VAT at the prevailing rate, are subject to our Schedule of Conditions and to change without prior notice. Some items may contain allergens. Dietary requirements must be confirmed in writing together with your chosen menu options.

# SEASONAL BANQUETING MENU

## 3 COURSES - 36,00 PER PERSON

Build your menu from the choices below with one selection only per course.  
Additional selections can be added at 2,50 per person per course.

### SEASONAL STARTERS

TOMATO & ROASTED RED PEPPER SOUP PB | GF  
basil oil

SMOKED MACKEREL GF  
pickled beetroot, lemon mayonnaise

HAM HOCK TERRINE  
toasted sourdough, house piccalilli

### SEASONAL MAINS

PAN-FRIED BREAST OF FREE RANGE CHICKEN GF  
fondant potato, wild mushrooms, spinach, sherry jus

GRILLED SEA TROUT GF  
new potatoes, braised fennel with cumin, beurre blanc

SHALLOT & ROOT VEGETABLE TORTE PB | GF  
green beans, hazelnut pesto

SLOW-COOKED SHOULDER OF ORCHARD FARM PORK GF  
roast potatoes, savoy cabbage, apple sauce, pork jus

### SEASONAL PUDDINGS

CHOCOLATE BROWNIE PB | GF  
taywell blood orange sorbet

MANGO & PASSION FRUIT CHEESECAKE V  
tropical fruit coulis

RASPBERRY BAKEWELL TART V  
chantilly cream

### ADDITIONAL MENU ITEMS & COURSES

TAYWELL KENTISH SORBET PALATE CLEANSER COURSE PB - 3,50 PER PERSON  
LEMON | BLOOD ORANGE | CHERRY | ELDERFLOWER | YUZU

PLATTER OF FINE CHEESE FROM KENT & SUSSEX\* - 9,50 PER PERSON  
ASHMORE FARMHOUSE | KINGCOTT BLUE | CANTERBURY CHAUCER | SUSSEX GOAT  
water biscuits, celery, grapes, nuts, chutney

PETIT FOURS SERVED WITH COFFEE COURSE - 2,50 PER PERSON

This menu includes freshly baked bread with the starter and filtered coffee 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.  
Half 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.

# CANAPÉ & SERVED BUFFET MENUS

## CANAPÉS - 2,50 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 Croûte & Apple Sauce  
Broccoli Satay Skewers PB | GF  
Free Range Chicken Ballotine & Tarragon Mayonnaise GF  
Salt Cod Brandade & Chives GF  
Red Onion & Watercress Quiche V

### COLD CANAPÉS

Tomato & Olive Bruschetta PB  
Prawn & Dill Blini  
Carpaccio of Dry Aged Sussex Beef with Sundried Tomato & Lemon Mayonnaise GF  
Cucumber Cannelloni with Avocado Mouse & Basil Pesto PB | GF  
Smoked Salmon Crêpe & Herb Cream Cheese  
Smoked Mackerel Pâté En Croûte & Pickled Beetroot  
Crackers with Carrot & Caraway PB

### SWEET CANAPÉS

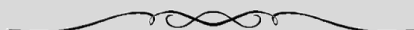
Lemon Tarts V | White Chocolate Cheesecakes V  
Fruit & Vanilla Pastry Cream Tarts V | Passion Fruit Pavlovas PB | GF | Millionaire Bars PB | GF

## 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 FILLET OF COD  
chives, beurre blanc

RATATOUILLE & AUBERGINE STACK PB | GF

all served with new potatoes, steamed rice and seasonal vegetables



ASSORTMENT OF SWEET TARTLETS V

FRUIT CAKE & CREAM V

CHOCOLATE BROWNIE PB | GF



FILTERED COFFEE

# FINGER BUFFET MENUS

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

## BECKETT FINGER BUFFET - 3,25 EACH

### HOT ITEMS

Orchard Farm Pork, Apple & Sage Sausage Rolls  
Cajun Sweetcorn Fritters with Tomato & Coriander Salsa PB  
Kentish Rarebit & Red Onion Marmalade V  
Broccoli Satay Skewers PB | GF  
Wild Mushroom & Tarragon Arancini V

### COLD ITEMS

Crudités & Houmous PB | GF  
Couscous Stuffed Baby Bell Peppers with Herb Crust PB  
Mozzarella, Cherry Tomato & Basil Skewers V  
Assorted Sandwiches  
FREE RANGE EGG & CRESS V | TUNA MAYONNAISE & CUCUMBER  
ORCHARD-FED HAM & WHOLEGRAIN MUSTARD | HOUMOUS, AVOCADO & GEM LETTUCE PB

## CATHEDRAL FINGER BUFFET - 3,75 EACH

### HOT ITEMS

Duck, Cucumber & Plum Sauce Spring Rolls  
Battered Fish Goujons with Hand Cut Chips  
King Prawns wrapped in Filo Pastry with Sweet Chilli Sauce  
Mini Sussex Beef Burgers with Tomato Relish  
Chargrilled Chicken & Red Onion Skewers Marinated in Garlic & Tamari Sauce GF

### COLD ITEMS

Sea Trout Rilette En Croûte  
Orchard Farm Pork Pies with Tomato & Mustard Seed Chutney  
Quiche Tartlets  
SMOKED SALMON & DILL | LORRAINE | RED ONION & KINGCOTT BLUE CHEESE V  
Assorted Rolls  
ASHMORE FARMHOUSE CHEESE & FRUIT CHUTNEY | SMOKED SALMON & CREAM CHEESE  
ROAST SUSSEX BEEF, ROCKET & HORESERADISH | GRILLED VEGETABLES, HOUMOUS & TOMATO JAM PB



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# DRINK PACKAGES

## MARLOWE PACKAGE - 24,00 PER PERSON

- 1 SERVING OF BUCKS FIZZ ON ARRIVAL PB
- 2 SERVINGS OF HOUSE WINE WITH THE MEAL V
- 1 SERVING OF SPARKLING WINE FOR THE TOAST PB
- ½ BOTTLE OF SPRING WATER PER PERSON PB

## BECKETT PACKAGE - 26,00 PER PERSON

- 1 SERVING OF PIMM'S ON ARRIVAL PB
- 2 SERVINGS OF HOUSE WINE WITH THE MEAL V
- 1 SERVING OF PROSECCO FOR THE TOAST PB
- ½ BOTTLE OF SPRING WATER PER PERSON PB

## CATHEDRAL PACKAGE - 32,00

- 1 SERVING OF KIR ROYALE ON ARRIVAL PB  
chilled champagne with crème de cassis
- 2 SERVINGS OF RARE VINEYARDS PAYS D'OC WINE WITH THE MEAL PB  
PINOT NOIR | MARSANNE VIOGNIER
- 1 SERVING OF PROSECCO FOR THE TOAST PB
- ½ BOTTLE OF SPRING WATER PER PERSON PB

## GARDEN OF ENGLAND PACKAGE - 39,00

- 1 SERVING OF ENGLISH 75 COCKTAIL ON ARRIVAL  
chapel down bacchus gin, chapel down sparkling bacchus, lemon juice, sugar syrup
- 2 SERVINGS OF CHAPEL DOWN BACCHUS WINE WITH THE MEAL
- 1 SERVING OF CHAPEL DOWN SPARKLING BACCHUS FOR THE TOAST
- ½ BOTTLE OF SPRING WATER PER PERSON PB

### ADDITIONAL PRODUCTS & TOAST UPGRADES

- Orange Juice: 7,00 per litre jug
- Spring Water: 3,60 per 750ml bottle
- Chapel Down Sparkling Bacchus Toast Upgrade - add 2,00 per person
- Bouché Père et Fils Cuvée Réserve Brut Champagne Toast Upgrade - add 5,00 per person

### WEIGHTS & MEASURES

- All Sparkling Wines are served in 125ml flutes
- Our Pimm's cocktail is prepared in jugs and served in highball glasses with the traditional fruit garnish
- All Still 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 pre-ordered at least 21 days prior to the event date.