

Wedding package 1

French classic canapés and Chicago classic canapés 3 per person.

Free range slow cooked Hog Roast flavoured with garlic and onions. Served with red onion chutney, apple sauce, potato salad, freshly made coleslaw, salad, stuffing balls, fresh bread rolls of your choice and china crockery knives and forks.

French apple tart with raspberry coulis and whipped cream

Chefs + 1 x server included served buffet style

Wedding package 2

Mini beef burger canapés, king prawn, lime and coriander skewers, chicken lolly pops with sweet chilli sauce.

Whole lamb roasted with rosemary and thyme served with baby roast potatoes, green beans, carrot battons, apricot stuffing, and red wine jus.

New york baked cheese cakes with mango coulis. Fresh fruit platter.

Chefs + 1 servers included served buffet style

Wedding package 3

Full BBQ buffet cooked by our expert chefs to include - piri piri chicken thighs, marinated lamb kebabs, grilled mackerel, butchers burgers with smoked bacon and cheese and butchers sausages

We can also provide fantastic tasting vegetarian options.

Fresh green salad and coleslaw.

Lemon tart and mango coulis, fresh fruit platter and hot towels.

Wedding package 4

Mini roast beef and Yorkshire pudding canapés and smoked salmons and chive toasts.

Pan fried free range chicken breast on the bone wrapped in parma ham and stuffed with thyme and butter, served with fondant potato, green beans, carrot puree, sausage meat stuffing ball and red wine jus.

Mini trio of desserts.

Selection of fruits and cheese and biscuits.

2 x Chefs and 1 x waitress

Wedding package 5

Anti pasto starter to include char grilled breads, cured meats, sundried tomatoes and selected olives.

Sussex lamb roasted with a warm, tangy Moroccan marinade, falafel, warm pitta bread, mango salad and roasted vegetable cous cous

Eaton mess cheese cake

Wedding package 6

Sussex Smokey - Smoked haddock served with a hot cheese sauce

Scotch sirloin of beef roasted rolled in black pepper and thyme served with parmesan topped dauphinoise potatoes, carrot and celeriac puree, green beans and red wine beef jus.

Chocolate brownie with salted caramel ice cream

Wedding package 7

Tempura battered prawns with sweet chilli sauce and chicken satay skewers with satay sauce

Slow cooked Sussex hog cooked with garlic and thyme served with beetroot and feta crockets, warm green bean salad, Mediteranian salad, Jersey royal new potatoes with fresh parsley buffalo mozzerala beef tomatoes with balsamic glaze

Home made banoffee pie