



SAMPLE CANAPÉS

Treat your guests to a choice of 5 canapes served in a rustic style

Beetroot and horseradish quail scotch eggs

A take on the traditional scotch egg with local quail's eggs wrapped in slow roasted beetroot and finished with our own horseradish

Spring lamb rolls with broad bean dip

Rice paper rolls filled with Southdown Lamb confit, spring vegetables, edible flowers and a broad bean hummus dip

Beef and béarnaise

Skewers of marinated fillet of local beef with a béarnaise dipping sauce

Gougeres

Savoury Choux pastry filled with Gruyere Mornay cheese sauce, pea shoots and caramelised red onion

Cured smoked salmon

Smoked salmon cured and lightly smoked by Home Gurr'own. Served on a yeasted blini with crème fraiche, dill & a champagne caviar

Chicken liver pate

Our own free-range chicken liver pate, enveloped in choux pastry and topped with pea shoots



These menu items are a flavour of what we do. Please contact us to discuss your tailored menu



STARTER SHARING PLATTERS

Served on wooden sharing platters in the middle of each table.
Perfect as a starter for your guests to enjoy and share

Hastings smoked scallop Nicoise

Local Hastings finest scallops, cured and cold smoked. Plated with caper berries, mixed salad, pickled quail's eggs and French beans.
Finished with amaranth and truffle oil.

Gateaux Pigment's (V)

Salad of split pea bon bons, mildly spiced with cumin & coriander. Served on a bed of pea shoots, rocket & a Greek yoghurt raita

Chargrilled and smoked anti-pasta

Milano salami and local air-dried lamb. Plated with chargrilled smoked artichokes, mozzarella, olives and blended with a wild garlic pesto



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SAMPLE MAIN COURSE DISHES

We specialise in lamb & pork hand reared on our Cranbrook smallholding

Slow roasted lamb

'Southdown lamb' marinated with a cure of coriander & garlic then slow roasted over a real traditional charcoal fire.
Served with and a red wine gravy

Accompaniments

homemade red onion chutney | fresh minted yoghurt | garden salsa verde

Chard crumble top pie (v)

Deep filled hand raised pie with Sautéed chard and a local Burwash rose soft cheese.
Topped with a savoury crumble top

Honey mead hog roast

Our own free-range Gloucester Old Spot pig marinated in a local sweet honey mead.
Slowly roasted over a traditional charcoal fire.
Served with crispy crackling.

Accompaniments

Homemade Kent apple sauce | Fresh herby mayonnaise | Apple and fig salsa

Beetroot Spanakopita (v)

Our own red and golden beetroot layered with feta cheese from West Sussex. Finished in a filo pastry coil with black onion seeds

All main course dishes, vegetarian and sides are served in the middle of the table for all guests to share and enjoy. (Just like a family)

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SAMPLE SALAD & VEGETABLE OPTIONS

(CHOICE OF 4 SERVED WITH MAIN COURSE)

Spiced Dauphinoise

Local Kent potatoes, spiced with black cardamom, long pepper, nutmeg and mace, laced with garlic and cream

Warm Chargrilled roasted vegetable salad

A warm dish of seasonal root vegetables, including heritage carrots, cauliflower, and baby corn, finished with a balsamic glaze

Panzanella

A colourful blend of ripe tomatoes, red onion, olives, Ciabatta bread, basil and mozzarella

Broad bean, edamame and pea medley

Broad beans, edamame beans, pea shoots, blended with a lemon, coriander and a delicate mint dressing

Tomato and pomegranate salad

A colourful blend of ripe tomatoes, sundried tomatoes, red onion, olives, pomegranate molasses, pomegranate, basil & lemons

Chargrilled Chantenay carrots & cauliflower

Sage infused Chantenay carrots with charred cauliflower. Topped with a drizzle of truffle oil



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LOCAL ARTISAN BREAD

(SERVED WITH MAIN COURSE (OR CHEESE))

A variety of local artisan breads from East Sussex.

Served warm with nasturtium infused butter and smoked sea salt, balsamic and olive oil

Pugliese

An Italian deep crust country bread. Made using a *biga*, an Italian pre-ferment made from flour, water & yeast.

Pain au levain

A traditional rustic French sourdough bread. Made with white flour & fleck of wholemeal.

Country malt

A traditional Malthouse flour based loaf. Uses a blend of three malts that provide texture, flavour and colour

Black Russian

A big, naturally leavened, traditional rustic sourdough bread. Made with white cocoa, coffee and caraway.

Sunflower Genzano pave

A delicate whole meal bread based with sunflower seeds

Seeded Meteil

A mixture of wheat and rye made with a polish. Slightly tangy with pumpkin, sesame, & sunflower seeds



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SAMPLE DESSERT SELECTION

Croque Em Bouche

profiteroles filled with chocolate mousse, whipped Chantilly cream 'Glued' into towers with dark chocolate and served with hot toffee sauce and finished with spun sugar

Towering croque em bouche on each table

Raspberry Pavlova

A soft meringue white chocolate meringue tower layered with fresh local raspberries, cream, and a Greek yoghurt. Finished with dash of rosewater

A selection of puddings in jars

1. Roasted Nectarine and Raspberry Crumble
2. Set pots of rich dark chocolate, finished with a light salted caramel cream
3. A soft jelly of gin, tonic and botanicals topped with zesty fresh lime granita

Franken Dessert

You and your partners favourite pudds merged into one. For example, apple crumble meringue pie



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SAMPLE EVENING FOOD

Outdoor Wood Fire Pizza

Pizza cooked on stones outside in an open fire. Perfect for guests to warm and choose their favourite pizza toppings.

Traditional Fish 'n' Chips

Catch of the day, lightly battered in a local beer batter. Served with chipolatas, pea fritters and new potato wedges

Fire cooked paella

Fresh paella cooked on a traditional open pan outside over coal. Guests get a choice of, 'Rye Bay fish, spicy meat ball & vegetable herb'

Taken around in usherette baskets for dancers, drinkers and sitters



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AWARD WINNING LOCAL CHEESEBOARD

Kent & East Sussex's finest cheeses displayed in
a traditional rustic garnish of fruit, nuts and quince jelly

Broad oak Cheddar

A deliciously mature cheddar from Kent

Waterloo Camembert

An extremely creamy Camembert style cheese

Rag stone goat's cheese

Cream white goat's cheese from East Sussex

Kent Blue

Young blue stilton style cheese made in Kent

Lord London

Soft white cow's cheese from East Sussex

Baked bluebell

A local small blue camembert style cheese,
baked with quince and pine.

Something extra

Traditional homemade Gloucester old spot pork pie

Our own Gloucester Old Spot pork enveloped in a Biddenden cider jelly.



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