



# Catering

## Menu

### All Day Tea and Coffee

£3 Per Head

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Craft coffees available, charged as ordered

Nespresso machine available upon request

## Breakfast

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### Hot Breakfast Baps

£5 Per Head

Sausage & egg  
Pressed pork belly & Egg  
Veggie sausage & Egg (V)  
Veggie sausage, hashbrown and tomato (Ve)

### Continental Breakfast

£8 Per Head

House granola with yoghurt and compote pots (V)  
Bircher oats with cinnamon and compote (Ve)  
Fresh fruit salad (Ve)  
Selection of fresh pastries and muffins (V)

### Hot Breakfast

£13 Per Head

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#### Full English

Cumberland Sausage,  
Sliced pressed pork belly,  
Beans, grilled tomato,  
Field mushrooms, black pudding,  
Toasted sourdough,  
And choice of egg

#### Vegan Breakfast

Vegan sausages,  
Sweetcorn fritter, herbed tofu,  
Field mushrooms,  
Lemon thyme avocado,  
Grilled tomato, baked beans,  
And toasted sourdough (Ve)

#### Turkish Eggs

Garlic and herb Greek yoghurt,  
Poached egg, garlic chive oil,  
Nigella seeds,  
Smoked paprika and toast (V)

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Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



# Catering

## Sample Menu

## Lunch

£24 Per Head

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Individually boxed or plated in restaurant

### **8 hour Slow Cooked Lamb Shank**

Roasted root vegetables, giant couscous, and pomegranate

### **Herb crusted Haddock Fillet**

Roasted broccoli with chilli and garlic, potato gratin

### **Tuscan cauliflower and Broccoli Tian (Ve)**

Braised fennel and roasted red onion, mixed wild rice, and asparagus

## Dessert

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### **Coconut and Chia Seed Panna Cotta (Ve)**

With Berry Compote

### **Saffron and Vanilla Seed Crème Brûlée**

With Almond Biscotti

### **Double Chocolate Brownie**

With Salted Caramel Sauce and Clotted Creme

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# Catering

## Menu

## Small plates & Late breaks

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### Afternoon Tea

£14.00 Per Head

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#### Savoury

A choice of  
Sandwiches  
Pinchos  
Wraps  
Quesadillas

#### Sweet

A selection of  
Brownies  
Muffins  
Scones and clotted cream  
Tarts

### Extras

Serves 10

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#### Cake

Chocolate, Victoria Sponge,  
Carrot

*(GF & Ve also available)*

£40

#### Charcuterie Board

Wild Venison Bresaola, Purbeck Cider  
Salcui, Hartgrove Coppe, Dorset  
Chorizo Piccute with Pickles and  
Chutney

£60

#### Cheese Board

Sussex Charmer, Chutney  
Cheddar, Whipped Butter

£50

#### Seasonal Soup and Crusty Roll

£30

### Late Break

£17.50 Per Head

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#### A selection of two dishes with sides

Currys *(Vegan Options Available)*  
Chilli Con Carne *(Vegan Options Available)*  
Fish Pie  
Ramen  
Burger and Spicy Wedges *(Beef and Plant Based)*  
Paella  
Poke Ball  
Vegetable Strudle

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