

# MENU

## DLWP BLUE

£110 per person

### **Inclusive drinks**

Glass of prosecco or elderflower presse during wedding reception

Glass of house wine with meal (250ml)

Jugs of iced water

Glass of prosecco for toasting during meal

Coffee after meal

### **Mains**

(Please select 5 dishes)

Lamb koftas, tabbouleh and mint yogurt

Poached salmon, lemon and dill crème fraiche sauce **GF**

Breaded chicken kiev and smoky bbq sauce

Caramelised red onion and goats cheese tart **V**

Thai crab cakes, sweet chilli and lime dip **GF**

Oat coated mackerel and gooseberry compote

Smoked bacon and wild mushroom tart

North African chickpea and squash stew **VG, GF**

Stuffed pepper with feta, bulgur wheat, pine nuts and basil **V**

Crispy belly pork and Asian salad **GF**

### **Served with the following accompaniments**

Celeriac, apple and walnut slaw **V, GF**

Wild rice **VG, GF**

Buttered new potatoes with herbs **V, GF**

Tomato, onion and basil salad **VG, GF**

Tossed leaf salad **VG, GF**

Bread basket **V**

Our modern buffet feast is an abundance of fresh, colourful dishes created in-house by our Head Chef. The food is presented on sleek wooden tables framed by sea views. This more relaxed style of dining is a great way to get your guests socialising and give your wedding an informal vibe.

### **Desserts**

(Please select 2 dishes)

Vanilla pod crème brulee **V, GF**

Almond and raspberry squares with candied almonds **V**

Dark chocolate and hazelnut cake with praline cream **V**

Vodka and lemon posset with maple granola crunch **V**

**Additional late-night snacks and drinks options available.**

# MENU

## AALTO ORANGE

£130 per person

### Inclusive drinks

Two glasses of prosecco or Pimms and elderflower presse during reception  
Half a bottle of house wine per person (350ml)  
Bottled water with meal  
Glass of prosecco for toasting during meal  
Coffee after meal

### Sharing platter to start

Crudités/ roast pepper hummus/ baba ganoush/ olives/ breads

### Mains

(Please select 5 dishes)

Lamb koftas, tabbouleh, mint yogurt  
Poached salmon, lemon and dill crème fraiche sauce **GF**  
Breaded chicken kiev, smoky bbq sauce  
Caramelised red onion and goats cheese tart **V**  
Thai crab cakes, sweet chilli and lime dip **GF**  
Oat coated mackerel, gooseberry compote  
Smoked bacon and wild mushroom tart  
North African chickpea and squash stew **VG, GF**  
Stuffed pepper with feta, bulgur wheat, pine nuts and basil **V**  
Crispy belly pork, Asian salad **GF**

### Served with the following accompaniments

Celeriac, apple and walnut slaw **V, GF**  
Wild rice **VG, GF**  
Buttered new potatoes with herbs **V, GF**  
Tomato, onion and basil salad **VG, GF**  
Tossed leaf salad **VG, GF**  
Bread basket **V**

Blue turns into orange with a few delicious extras to make the buffet feast even more enticing. Another glass of prosecco, artisan bar snacks, sharing platters and a little more wine will make the evening feel even more fabulous.

### Desserts

(Please select 2 dishes)

White chocolate and raspberry cheesecake with berry coulis **V**  
Espresso mousse with ginger shortbread **V, GF**  
Pavilion mess **V, GF**  
Passion fruit syllabub with coconut biscuits and macarons **V, GF**

Additional late-night snacks and drinks options available.

# MENU

## PAVILION GOLD

£157 per person

### Inclusive drinks

Two glasses of prosecco, or DLWP cocktail and elderflower presse during reception

Half a bottle of wine per person from DLWP premium wine list

Bottled water with meal

Glass of prosecco for toasts during meal

Coffee after meal

### Canapés, served at drinks reception

(Please select 5 canapés)

Heritage tomato and rocket pesto bruschetta **V**

Truffled mushroom arancini and cauliflower

hummus **V**

Cod and salmon fishcakes with saffron tartare sauce

Broccoli and stilton mini tarts **V**

Pulled chicken and pancetta mini tarts

Smoked salmon and caper mini tarts

Mediterranean veg and olive mini tarts **VG**

Chicken tikka and mango and lime chutney **GF**

Baby welsh rarebit and bacon

Tapenade puff pastry bites **VG**

Chive blinis and gravadlax

Stilton and walnut mini scone with pear chutney **V**

Confit duck rilette on baby leaf **GF**

Falafels in sesame seeds **VG**

Smoked mackerel tartare on rye bread

Pea and mint croquettes with curry mayo **V**

### Starters

(Please choose 3 dishes)

Ham hock and pea terrine, baby herb salad

Feta, pink grapefruit and mint salad **V, GF**

Prawn, crayfish and avocado cocktail, malted loaf

Beetroot and gin cured salmon, horseradish, chive blinis

Smoked duck and norbury blue cheese, pickled plums, red endive **GF**

Roasted beetroot, pear and candied walnut salad **VG, GF**

Chicken liver parfait, truffled violet potatoes, cider jelly

Goats cheese, roast vegetable and pine nut terrine, red pepper pesto **V, GF**

Our 3-course menu, with canapés, offers a formal dining experience with exceptional food and service. Our Head Chef has created a menu which includes classic dishes and modern flavours, using the freshest of local ingredients presented to the highest quality.

### Mains

(Please choose 3 dishes)

Salmon and leek filo parcel, dill hollandaise, creamed spinach

Cod in parma ham, crushed potatoes and olives, buttered veg

Sea bream fillet, leek and chive tart, new potatoes, kale

Smoked haddock fillet, pearl barley risotto, black pudding

Poached plaice, prawn mousse, white wine sauce, green beans **GF**

Harveys braised shin of beef wellington, parsnip puree, baby roasties, pan gravy

Half lamb shoulder, minted mash, glazed heritage carrots, merlot jus **GF**

Chicken supreme in parma ham, asparagus, thyme fondant potato **GF**

Slow roasted pork belly, pork scratchings, pommes puree, buttered greens, cider jus **GF**

Confit duck leg, goose fat roasties, spiced red cabbage **GF**

Pea, asparagus and mint risotto, parmesan crackling **V, GF**

Squash, chickpea and spinach wellington, rich tomato fondue **VG**

### Desserts

(Please select 2 deserts)

Rhubarb and ginger trifle

Roast pineapple brulee, coconut biscuit **V**

Double chocolate panna cotta, raspberry gel **GF**

Lemon and lime mousse, viola flowers **V, GF**

Vanilla cheesecake tart with hazelnut praline **V**

Vegan chocolate fudge cake, candied oranges **VG**

Sussex cheese board (£4pp supplement)

**Additional late-night snacks and drinks options available.**