

**COMPANY
OF COOKS
EVENTS****Wedding Package****Autumn & Winter****Minimum 40 covers available from October – February.****Venue hire for a 9 hour hire period (for example 14.00 – 23.00)**

Enjoy a sparkling wine reception followed by a 3 course wedding breakfast. The menu blends seasonal ingredients to complement the particular time of year you choose to hold your wedding

- Glass of sparkling wine per person on arrival or after the ceremony
- Three course wedding breakfast
- Locally baked bread & English butter
- Union hand roasted coffee
- Half a bottle of wine per person
- Half a bottle of still & sparkling mineral water per person
- Glass of sparkling wine for the toast
- White linen tablecloths & napkins
- Contemporary crockery & glassware
- Service staff, 1 per 10 guests
- Function Manager
- Cash bar facility

Exclusive use venue hire also includes private parking for the event, at team of stewards, a clean of the Mansion before and after the event. The complimentary use of our Ipod/ CD docking station.

Package total cost £99.00 per person Exc VAT

**COMPANY
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EVENTS****Autumn & Winter Menu**

Please select one from each course

Starter

Red chicory & Sussex Blue salad

Spicy pumpkin soup

Ham hock, picalilli, white bean salad

Roast carrot & cumin soup

Locally baked bread & English butter

Main course

Free range chicken breast, tarragon, shallots & tarragon crème fraiche

Free range pork & hop sasusages, onion gravy, buttered mash

Wild mushroom, celeriac & thyme hot pot

Roast salmon with braised leeks & saffron sauce

Pot roast beef, celeriac mash & London Porter gravy

Dessert

Caramelised apple pavlova

Lemon posset with shortbread

Blackberry & sloe gin trifle

Baked chocloate cheesecake

Union hand roasted coffee

**Classic Wedding Package
Spring & Summer****Minimum 60 covers. Venue hire for a 9 hour hire period (for example 14.00 – 23.00)**

Indulge in a champagne reception with a selection of canapés. The menu reflects simplicity & seasonality and our support for independent, regional growers & producers

- 2 glasses of Champagne per person on arrival or after the ceremony
- Canapes, 4 bites per person
- Three course wedding breakfast
- Locally baked bread & English butter
- Union hand roasted coffee with mini chocolate brownie
- Half a bottle of wine per person
- Half a bottle of still & sparkling water
- Glass of Champagne for the toast
- White linen tablecloths & napkins
- Contemporary crockery & glassware
- Service staff, 1 per 10 guests
- Function Manager
- Cash bar facility

Exclusive use venue hire also includes private parking for the event, at team of stewards, a clean of the Mansion before and after the event. The complimentary use of our Ipod/ CD docking station.

Total price per head £125.00 + VAT. There is an additional charge of £500.00+ VAT to extend to 00.00.

Spring & Summer Menus

Canapes

Please select four bites

Meat

Shredded rabbit on toast, pickled radish & carrot

Mini beef burgers & roast tomato ketchup

Free range chicken, onion & thyme fritters

Belly pork & gooseberry compote

Fish

Mini fishcakes & caper tartare

Smoked mackerel pate & horseradish on melba toast

Prawn cocktail

Vegetarian

Chive & High Weald cheeses muffin

Creamed Sussex Blue & roast plum

Young raw vegetables & beetroot hummus

Sweet

Berry pavlova

Honey & nut tart

Lemon tart

Wedding Breakfast

Please select one from each course

Starter

Minted artichoke, pea & fennel salad

Pea & lovage soup, High Weald ricotta, rapeseed oil & flower petals

Chilled beetroot soup, yoghurt & dill

Springs smoked trout, pea shoots, new potatoes & herb crème fraiche

Slow cooked courgette on toast, Sussex Slipcote & dill

Locally baked bread & English butter

Main course

Free range chicken roasted with garlic, butter & herbs

Slow roast forequarter of lamb, turnips & nettles

Roast salmon, chargrilled courgettes & aubergines

Chargrilled skirt steak, roast beetroots, rocket & horseradish sauce

Free range pork sausages, onion gravy, smashed new potatoes

Dessert

Secretts Farm strawberries & cream

Baked chocolate cheesecake, espresso cream

Summer berry pavlova

Gooseberry, bay & vodka trifle

Union hand roasted coffee with mini chocolate brownie

COMPANY OF COOKS EVENTS

Vegetarian main course alternatives

Please select one

Roast cherry tomato, Sister Sarah, parsley & thyme tart

Sussex Slipcote & herb tart

Pearled spelt & summer vegetable risotto with Sussex Pecorino

Salt baked sweet potato, crème fraiche, peas & shoots, cherry tomato & chilli

We are happy to accommodate guests with any other special dietary requirements

Children's Menu

£12.00 per person ex VAT

Please select one from each course

Starter

Plum tomato, basil & red onion soup

Flatbread nachos with pea guacamole, beetroot hummus & herby yoghurt

Deep fried Laverstoke Park Farm mozzarella sticks & roast tomato ketchup

Main course

Free range pork sausage with smashed new potatoes

Pasta with pesto & cherry tomatoes

Mackerel fishcakes & tartare sauce

Free range breaded chicken fillets with tomato sauce

Dessert

Berry jelly

Chocolate cup cake

Roskilly's farm ice cream

Children's drinks package £5.75 per person ex VAT

On arrival & with dinner – organic apple juice, sparkling elderflower, Coke, orange juice

COMPANY OF COOKS EVENTS

Additional & Upgrades

We offer a variety of upgrades to allow you to personalise your day

Pimms (1 glass per person) (April to October)	£4.50
English Garden Cocktail (1 glass per person)	£6.50
Mulled wine (1 glass per person) (November to March)	£4.50
Glass of champagne for the toast - supplement	£1.75 per person
Soft drinks	from £1.80
Union hand roasted coffee/Clipper organic teas	£2.50 per person
Canapes (4 bites)	£8.00 per person
Evening food, menu options available	from £3.00 per person
Chair covers	from £3.75
Coloured linen	from £0.75 per person
Organza* napkin bows	from £0.75
Organza *chair bows	from £1.50
Battery operated tealights	each £0.60
*available in a range of colours	
Silver cake stand & knife	£45.00
Outmess (feeding of band, photographer etc)	£12.00 per person

All prices are excluding VAT

**COMPANY
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EVENTS**

Evening Food

Nibbles

Hand baked crisps & spicy nuts
Cheese straws & marinated olives

£3.00 per person

£4.50 per person

Filled rolls

Bacon & roast tomato
Sausage & chutney
Mushroom & cheese

£5.00 per roll

Crudities & breads with two dips

Harissa humous
Tapenade
Chilli & herb oil

£6.00 per person

Cheeseboard

Three cheeses from High Weald:
Sussex Blue
Sussex Slipcote
Tremains organic cheddar
served with
Oaten biscuits
Wakehurst fruit chutneys
Sliced apples

£9.00 per person

All prices are excluding VAT

Finger buffet

Five items £11.50 per person

Four items £9.20 per person

Three items £6.50 per person

Free range egg & cress finger sandwiches

Spring's smokehouse salmon, cream cheese & dill finger sandwiches

Little Sussex Slipcote & herb tarts

Mini baked potatoes, crème fraiche & chives

Little Lillie's pies – pork or chicken & ham

Young raw vegetables & beetroot hummus

Salt Pollack scotch egg

Grilled flatbread & smoky aubergine dip

Barbecue spare ribs

Roast chicken wings & mayonnaise

Orange & lavender cake

Mini berry pavlova

All prices are excluding VAT

**Wedding Package
Spring & Summer - Premium
Minimum 60 covers. Venue hire for a 9 hour hire period (for
example 14.00 – 23.00)**

Upgrade to our premium package that offers the finest choice of seasonal ingredients & a luxury choice of linen & glassware

- One and a half hour Champagne reception on arrival or after the ceremony
- Glass of Champagne per person
- Two glasses of Pimms per person
- Canapes, 6 bites per person
- Three course wedding breakfast
- Locally baked bread & English butter
- Union hand roasted coffee with mini chocolate brownie
- Half a bottle of wine per person
- Half a bottle of still & sparkling water per person
- Glass of Champagne for the toast
- Cream brocade table linen & chair covers
- White china & Twisted glassware
- Service staff, 1 per 10 guests
- Function Manager
- Cash bar facility

Exclusive use venue hire also includes private parking for the event, at team of stewards, a clean of the Mansion before and after the event. The complimentary use of our Ipod/ CD docking station.

Total price per head £140.00 + VAT

**COMPANY
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EVENTS****Spring & Summer Premium Menus****Canapes**

Please select six bites

Meat

Rare roast Sussex beef, watercress & horseradish

Spring's smokehouse duck, watercress & orange salad

Seared lamb fillet, mint relish

Scotched quail's eggs & mayonnaise

Sussex Slipcote, heritage tomato, green bean & mint

Fish

Crab cakes, spiced mayonnaise

Cured mackerel on spelt blini, black pepper, dill & yoghurt

Rare grilled salmon, broad bean, pea & mint

Lobster, tarragon & crème fraiche vol au vnets

Potted shrimp, chives & melba toast

Vegetarian

Slow cooked courgette on toast, Sussex Slipcote & dill

Baked beetroot, goats cheese & caramelised pecan

Cucumber & white bean hummus with mint & caper relish

Goats cheese, pea & mint fritters

Roast tomato, basil & Laverstoke Park mozzarella mini pizzas

Wedding Breakfast

Please select one from each course

Starter

Summer garden vegetable broth with mint, parsley & lemon balm

Cumbrian air dried ham, Laverstoke Park Farm mozzarella & roast plum

Watercress, potted shrimp & quail egg salad

Secretts Farm asparagus, Duddleswell & extra virgin rapeseed oil (May/June only)

Lightly cured sea bass marinated in roast tomatoes & thyme

Locally baked bread & English butter

Main course

Sussex beef fillet, red & golden beetroots, horseradish crème fraiche

Roast sea trout, pink fir potatoes, cheery vine tomatoes, thyme & white wine

Spinach & High Weald ricotta ravioli, sage butter

Lamb shoulder & loin, slow cooked courgettes, roast tomatoes & herb yoghurt

Dessert

Secrett's Farm Eton mess

Raspberry cheesecake

Summer pudding & clotted cream

Summer berry jelly & elderflower ice cream

Chocolate brownie, raspberries & honeycomb cream

Union hand roasted coffee with mini chocolate brownie

**COMPANY
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EVENTS****Fork Buffet Package
Minimum 40.****£60.00 per person ex VAT**

For a more relaxing feel to your day why not enjoy a longer drinks reception and more informal dining with our fork buffet package

- Glass of sparkling wine per person on arrival or after the ceremony
- Seated 2 course fork buffet (from our seasonal menu collection)
- Locally baked bread & English butter
- Half a bottle of wine per person
- Half a bottle of still & sparkling water per person
- Glass of sparkling wine for the toast
- White linen tablecloths & napkins
- Contemporary crockery & glassware
- Service staff, 1 per 15 guests
- Function Manager
- Cash bar facility

**COMPANY
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EVENTS****Fork Buffet Menu****Spring & Summer**

Option 1 (cold)

Spring's smokehouse chicken, gem lettuce, spring onion & aioli

Rare grilled salmon, broad beans, peas & mint

Roast cherry tomato, Sister Sarah, parsley & thyme tart

Option 2 (cold)

Salt baked sweet potatoes, crème fraiche, chilli & mint

Baked red pepper with plum tomato, basil & Laverstoke Park mozzarella

Sussex Slipcote, baked beetroot, French beans & puy lentils

Option 3 (hot)

Fish pie

Courgette, goat's cheese & dill gratin

Braised chicken thighs & spring onions

Salads

Choose three from the following

Surrey Milford leaves

Dill coleslaw

New potatoes, butter and herbs

Pilaff rice

Broccoli, quinoa & lentil salad