



FINDON MANOR

Banqueting and private dining menus

Canapés

Select any four for £16 per person, any additional canapes can be added for £2 per person.

- Cocktail sausages coated in honey and mustard
- Yorkshire puddings with rare roast beef and horseradish cream
- Egg mayonnaise & caviar on toast
- Welsh rarebit – vegetarian
- Tempura cauliflower - vegan
- Potato, pea and coriander croquettes – vegan
- Salmon and cucumber rolls
- Mini jacket potatoes with sour cream and chives – vegan
- Camembert fritters with cranberry sauce -vegetarian
- Mac and Cheese bites -vegetarian
- Bruschetta, tomato salsa, basil and balsamic - vegetarian
- Mini onion bhajis -vegan
- Savoury mini quiches

Banqueting and private dining menus

£40.00 per person - Please select one starter, one main course and one dessert and a vegetarian alternative for you and your wedding guests. We can cater for all dietary requirements. (£5.00 per person if you wish to offer additional choice for your guests)

Starters

- Pea and watercress soup - vegan
- Cream of mushroom soup, truffle oil -vegetarian
- Hot smoked salmon, potato salad, chive crème fraiche
- Ham hock terrine, crostini, homemade piccalilli
- Classic prawn salad, Marie Rose, smoked paprika
- Wild mushroom pate served with caramelised red onion and sourdough toast - vegan
- Duck liver parfait, homemade waffles, pickled cucumber brioche
- Sweet potato and goats cheese tart, roasted beetroot and pear salad – vegetarian
- Buffalo mozzarella, tomato and basil -vegetarian

Main Courses

- Corn fed breast of chicken wrapped in prosciutto, fondant potatoes and local vegetables
- Roast sirloin of local beef, Harvey's gravy, Yorkshire pudding, roasted potatoes and seasonal vegetables
- Roasted loin of pork, sage jus, stuffing, apple puree, roast potatoes and vegetables
- Roasted fillet of cod topped with a verge sauce, served with crushed new potatoes fresh vegetables
- Roast rump of lamb, rosemary sauce, dauphinoise potatoes, seasonal vegetables
- 6oz fillet of local beef, red wine sauce, rosti potatoes, wild mushrooms £5 supplement
- Pumpkin ravioli, sage butter sauce, pine nuts, vegan parmesan shavings - vegan
- Roasted vegetables tagine with hot and spicy cous cous and flatbread – vegan
- Smoked cheddar, leek and squash wellington, served with new potatoes and seasonal vegetables – vegan

Desserts

Bailey's crème brulée, shortbread biscuit

Lemon cheesecake, blueberry compote

Raspberry, cream meringue tower

Rich chocolate tart, vanilla ice cream

Treacle tart, ginger ice cream

Sticky toffee pudding, toffee sauce and ginger ice cream

Burnt basque cheesecake, sherry drizzle and brulee topping

Fresh fruit salad and raspberry sorbet -vegan

Platter of Sussex cheeses with chutney, grapes and biscuits – £3 supplement

Optional 4th course

Platter of Sussex cheeses with chutney, grapes and biscuits priced at an additional £8 per person

Tea, coffee and mints is included with all 3 or 4 course menus

Children's menu options Suitable for ages 5 – 12 - £25.00 per child

Please select one starter, one main course and one dessert for all the children.

Arrival drink

Fruit cup – apple and orange juice topped with soda water

Blackcurrant or orange squash

Fresh Milk

Starters

Dough Balls with aioli sauce

Garlic bread with melted mozzarella cheese

Melon fan with raspberry coulee

Tomato soup

Hummus, crudites selection

Main Courses

Fish goujons, chunky chips, beans

Chicken Breast, new potatoes and seasonal vegetables

Tomato & cheese penne pasta

Margarita pizza

Homemade Shepherd's pie

Desserts

Chocolate brownie, vanilla ice cream

Fresh fruit selection

Ice cream Sundae

The above menus are designed as a guide, we also offer buffets, afternoon tea packages and BBQ options for the wedding breakfast.

As a small family run business, we can offer bespoke menus if there is something more specific you had in mind.

12.5% service charge is added to all food menus