



FINDON MANOR

Located only a short drive to the crematorium and local cemetery, Findon Manor is a 19th century country house hotel set within its own beautiful 2-acre grounds at the heart of the picturesque Sussex village of Findon.

We have substantial parking onsite and adjacent free street parking available.

Our cozy beamed Lounge, Ascot and Terrace Suites are all available for exclusive booking with shared garden access.

WINE & BEERS

Casa Albali Verdejo Refreshing and aromatic with apple & tropical fruit	£26.50
Vinuva Organic Pinot Grigio Delicate and refreshing dry	£28.50
Casa Albali Tempranillo – Shiraz Rich flavour with plenty of ripe cherry and plum flavors	£26.50
Son Excellence Merlot Soft generous blackberry and blackcurrant on the palate with a spicy finish	£28.50
Granfort Rose de Cinsault, pays d'Oc A delicious pale coloured rose with just the right amount of sweet and dry notes	£28.50
Bottega Poeti Prosecco DOC Fine, persistent, soft fizz surrounds a fruit of apple and pear and a hint of peach	£35.00
Peroni beer bucket 10 beers	£47.50

SOFT DRINKS

Fentiman's soft drinks mixed package of 12 (275ml)	£38.00
Mandarin & Seville orange, ginger beer,	
dandelion & burdock, rose lemonade	
Fresh fruit cup orange, apple, lemonade	£10.95
(8 glasses)	
Elderflower Press	£9.95
(8 glasses)	

ROOMS



We also have I Junior suite, 4 deluxe rooms, 3 superiors and 3 standards rooms available to guests. Please book online at our website or by phone to obtain the best available rate.

HIGH ST, FINDON, WORTHING BN14 0TA T: 01903 872733





LIFE CELEBRATION

FINDON MANOR



We try our hardest to locally source as much of our food as possible and all menus are prepared in house by our team of experienced chefs.

Our events team are here to make sure everything is perfect for your life celebration so please let us take care of all your requirements and make your day as easy as possible.

LIFE CELEBRATION BUFFET PACKAGES

Please choose one of the following:

MENU A

A selection of homemade finger sandwiches on both white and brown bread with tasty fillings.

Homemade sausage rolls

Cheese and vegetable quiche

Homemade lemon drizzle sponge cake

Tea and coffee

£17.50 per person

MENU B

A selection of homemade finger sandwiches on both white and brown bread with tasty fillings.

Crudites and dips (vg)

An assortment of savoury tartlets

Homemade lemon drizzle sponge cake

Fruit scones topped with strawberries and cream

Tea and coffee

£19.50 per person



MENU C

A selection of homemade finger sandwiches on both white and brown bread with tasty fillings.

Crudites and dips (vg)

Lemon and herb chicken skewers with garlic mayo

Chipolatas glazed in honey and mustard

Cheese and vegetable quiche

Homemade lemon drizzle sponge cake

Fruit scones topped with strawberries and cream

Tea and coffee

£22.50 per person



ADDITIONAL BUFFET MENU ITEMS

The below must be in addition to a set menu option.

All items below £3.00 per person

Additional tea & coffee servings

Red onion and goats cheese tartlet (v)

Vegetable cheese quiche (v)

Roasted jacket potato wedges and Paprika mayo (v)

Vegetable samosas (v)

Onion bhajis (vg)

All items below £4.00 per person

Chicken goujons with lemon mayo

Homemade sausage rolls

Chipolatas glazed with honey and mustard

Duck spring rolls with plum sauce

Breaded scampi and tartar sauce

Mini Yorkshire puddings with roast beef and horseradish sauce

Homemade soup with warm bread rolls and butter

Cheese board by the 'Cheeseman of Brighton'

Charcuterie board of meats and pickles

Smoked salmon with cream cheese on rye bread

