



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 – 3 courses

Please select one starter, one main course and one dessert and a vegetarian alternative for you and your guests. We can cater for all dietary requirements.

If you wish to offer an additional choice of starter, main and dessert to your guests this will be £45.00 per person

Starters

Pea and watercress soup – vegan
Cream of mushroom soup, truffle oil -vegetarian
Hot smoked salmon, potato salad, chive crème fraîche
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 brûlée, 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

Hot fork buffet menu - £28.50pp

Choose 2 meat options and 1 vegetarian, 2 side dishes and a dessert

Meat options

Pancetta, parmesan shavings and spinach risotto

Chilli con carne

Beef stroganoff

Creamy Tuscan garlic chicken

Smoked and unsmoked fish in a creamy sauce topped with cheesy mash

Locally sourced pork sausages and caramelised onion gravy Findon Manor steak and ale pie Green Thai chicken curry

Beef Lasagne

Vegetarian & Vegan options

Goan butternut squash and spinach curry

Wild mushroom stroganoff

Pea & Shallot ravioli in a vegan pesto sauce

Side Dishes

Seasoned potato wedges

Creamy mashed potato

French Fries

Buttered herby new potatoes

Basmati Rice

Seasonal steamed vegetables

Warm slices of Focaccia bread

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

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

All our menus above a discretionary 12.5% service charge added