



HARDINGS
CATERING & EVENTS

WEDDINGS and EVENTS menus



Sole caterers
for

FIELD PLACE
Manor House & Barns

A guide to our menus

Having so many catering options to choose from when planning your wedding can be a confusing and arduous task. So we'll run you through what catering on your day could look like to make it easier for you.

Canapés

Our finger canapés are an effective and stylish way to welcome your guests with a more informal, relaxed atmosphere.

These can be served pre-dinner or as a standalone evening reception.

For the Main Event

For your main meal you can choose from the following options:

Two or three-course meal

Peruse the menu then present your guests with a shortlist of 2 starters, 3 main courses and two desserts for them to choose from (must include vegetarian options)

Two course barbecue

Choose from a selection of meat, seafood, and vegetarian options, as well as a range of delicious sides and accompaniments.

Luxury afternoon tea

Freshly prepared finger sandwiches, homemade savoury pastries, cakes and scones.

Hog roast

Whole hog with salt, thyme and rosemary rub, slowly roasted over 6 hours and carved complete with crackling. Served with a selection of sauces.

Dessert selection

Choose from a selection of delightful desserts when ordering from any of the Main Event options except Afternoon Tea.

Evening Buffet options

Choose from delicious street food, hot ciabatta sandwiches, sourdough pizzas, Mediterranean grazer or fish and chip cones.

Drinks

We have a wonderful range of alcoholic and non-alcoholic drinks available to complement your meal and keep your guests refreshed.

*We are always more than happy to discuss any ideas or requirements you have.
So don't hesitate to chat to us!*

Canapé Reception Menu

Presented on wooden boards or black slate these can be circulated on trays by our service staff or we can create food stations for the canapés to be served from.

Pescatarians

- Panko Salmon with Lime and Sesame Yoghurt Dip **W**
- Thai Crab Cakes, Cucumber Relish, Pickled Radish **W**
- King Prawn & Chorizo Skewer **W** **GF**
- Smoked Trout, Horseradish Cream, Fresh Dill **GFA**
- Prawn Taco, Tomato Salsa, Coriander
- Beetroot Cured Salmon with Lime Crème Fraiche, Dill Crostini **GFA**
- Local Smoked Salmon Crostini, Quail Eggs Mayonnaise, Rye Bread
- Smoked Mackerel Rilette, Pickled Cucumber **GFA**
- Prawn Cocktail, Pastry Cone
- Crayfish & Crispy Caper Tart **W**
- Mini Spiced Salmon Bamboo with Yoghurt Dip **GF**

Carnivores

- Parma Ham, Gorgonzola, Walnuts, Watercress Pesto **GF**
- BBQ Pulled Pork Bon Bon on a Stick, BBQ Glaze **W**
- Hot Dog, Crispy Onions, Frenchie's Mustard **W**
- Pastrami, Dill Pickle, Cream Cheese **GF**
- Chicken Yakatori, Spicy Satay Sauce **GF**
- Curried Chicken, Poppadum Shell, Mango Chutney **W**
- Moroccan Spiced Lamb, Chickpeas, Pastry Tart **W** **GFA**
- Chimichurri Chicken Skewer **W** **GF**
- Rolled Ham Hock and Caper Berry Terrine **GFA**
- Oriental Confit of Duck on Spiced Toasts, Plum Chutney
- Mini Yorkshires with Roasted Beef and Horseradish **W**
- Mini Sussex Beef Burgers with Tomato and Chilli Relish **W**
- Merguez Sausage Roll, Chilli Jam **W**
- Southern Style Popcorn Chicken, Ranch Dressing **W**

W served warm

GF gluten free

GFA gluten free available

VE vegan

Canapé Reception Menu (continued)

Herbivores

English Asparagus Tartlets, Hollandaise, Roast Red Pepper

Summer Pea & Mint Arancini

Sweetcorn & Tofu Fritters, Spicy Aioli **W** **GFA**

Virgin Bloody Mary Shot, Celery Leaf **GF**

Gorgonzola & Pear Cheesecake, Pastry Cone

Curried Pea & Potato Tart **GFA**

Spinach & Feta Filo Pastry **W**

Tomato, Feta & Pesto Arancini

Sussex Rarebit with Harvey's Beer & Sussex Cheddar **W** **GFA**

Chestnut Mushroom Pate, Crostini, Candied Walnuts **VE**

Pumpkin & Pesto Bruschetta, Chargrilled Peppers **VE**

Spicy Pumpkin Croquette, Aioli

Harissa Hummus, Pastry Cone **VE**

Leek, Mushroom & Sussex Cheddar Tart **GFA**

Whipped Goats Cheese, Pickled Red Onion, Pastry Cone

Pineapple Mini Crostini Pizza **W** **VE**

Our finger canapés are an effective and stylish way to welcome your guests with a more informal, relaxed atmosphere which can be served pre-dinner or a standalone reception.

W served warm

GF gluten free

GFA gluten free available

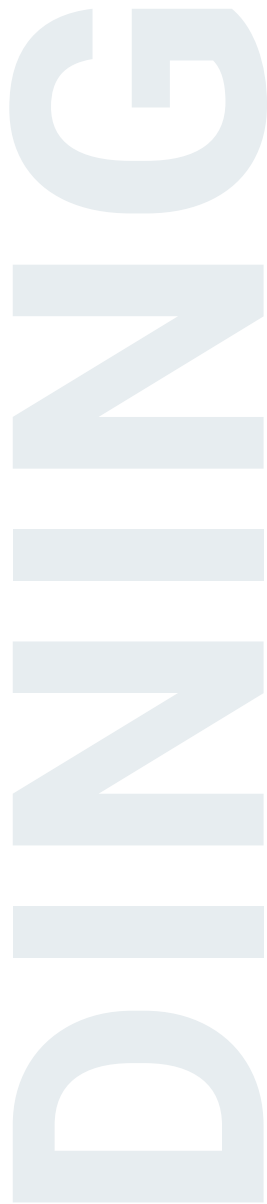
VE vegan

PRICES

	2024	2025
per item	£3.95	£4.25
Gluten Free Items	£3.95	£3.95
Choose 6 canapés	£17.00	£20.00

Event & Wedding Dining

Choose a shortlist of two starters, three main courses and two desserts for your guests to choose from (must include vegetarian options).



To start

Crushed Avocado Bruschetta, Chilli, Coriander & Lime, Roasted Cherry Tomatoes, Pinenuts, Toasted Sourdough **VE** **GFA**

Teriyaki Salmon Fillet, Noodle and Shoestring Vegetable, Teriyaki Glaze, Toasted Sesame Seeds

Mini Baked Camembert, Artisan Breads, Sussex Honey, Walnuts, Rosemary **V**

Flaked Salmon & Crayfish Cocktail, Traditional Sauce, Grilled Focaccia, Spiced Tomato Coulis **GFA**

Salad of Parma Ham, Lentils, Beetroot, Brighton Blue Cheese, Garden Herbs **GFA**

Smoked Duck, Braised Chicory, Chilli & Plum Jam, Toasted Hazelnuts **GF**

Coronation Chicken Terrine, Pickled Vegetables, Quail Egg, Apricot Puree, Mini Toast, Radish **GFA**

Nduja & Potato Croquettes, Smashed Chickpeas & Chilli, Baby Watercress, Tomato **V**

Seasonal English Asparagus, Hollandaise Sauce, Micro Coriander, Toasted Breadcrumbs with Garden Herbs (May to July only) **V**

Parma Ham, Chorizo & Salami, Creamy Burrata, Sicilian Olives, Ciabatta Croute, Rocket Leaves

Beetroot Cured Salmon, Pickled Cucumber, Preserved Lemons, Torn Croutons, Lemon Dressing **GFA**

Smoked Salmon & Dill Mousse, Pickled Fennel, Salted & Crisp Focaccia, Lemon **GFA**

Pea & Mushroom Arancini, Plum Tomatoes, Aioli with Chilli, Seasonal Leaves **V**

Torched Golden Cross Goats Cheese, Candy Beet Carpaccio, Sage Crisps, Walnut Dressing **V** **GF**

Roasted Heritage Carrots & Tomatoes, Burnt Onion Hummus, Pomegranate, Pumpkin Seeds **VE** **GF**

Leek & Sussex Cheddar Tart, Beet Salad,

Cheese & Tomato, Textures of Heritage Tomatoes, Shaved Parmesan, Buffalo Mozzarella, Pesto Dressing, Torn Croutons & Micro Basil **V** **GFA**

Haddock & Salmon Croquettes, Aioli & Parsley Dressing, Crispy Capers, Gherkins

Gruyere Beignet, Smashed Peas, Baby Spinach, Herb Mayonnaise **V**

GF gluten free

GFA gluten free available

VE vegan

V vegetarian

Event & Wedding Dining *(continued)*

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Main Course

Slow Cooked & Pressed Beef Shin, Shitake Mushroom, Glazed Shallot, Red Wine Sauce

Teriyaki Glazed Pork Belly, Roasted Braeburn Apple, Pear Cider Jus

Lemon & Thyme Chicken Fillet, Braised Leg Croquette, Whisky Creamed Jus

Confit Duck Leg, Classic Orange Gravy, Caramelised Onions

Twice Roasted Pork Belly, Crackling, Roasted Braeburn Apple, Rich Calvados Sauce

Cajun Blackened Cod Fillet, Butter Bean Puree, Shrimp & Chorizo Butter (£3 supp)

Classic Seafood Pie, Smoked Haddock, Prawns & Salmon, Dill Veloute, Topped with Crushed New Potatoes & Parmesan Crumb

Jamaican Jerk Chicken, Rice & Peas Timbale, Honey Grilled Pineapple, Jerk Sauce

Braised Beef Steak, Caramelised Onions & Mushrooms, Red Wine Sauce

Chicken Ballotine, filled with a Tarragon & Mushroom Farce wrapped in Pancetta, Tarragon Cream Sauce

Sussex Beef Brisket & Ale Pie, Onion Gravy

Pressed Lamb Shoulder, Lamb Bon Bon, Sweet Roasted Shallot, Rosemary & Red Currant Lamb Jus

Roasted Rump of Beef, served pink with Sautéed Chestnut Mushroom, Chimichurri, Bearnaise Sauce (£5 supp)

Lemon & Garlic Roasted Chicken Fillet, Tuscan Bean & Chorizo Ragù, Vine Roasted Tomatoes

Spicy Salmon Fillet, Pea Puree, Mini Roasted Potatoes, Swiss Chard

Pan Roasted Sea Bream, Roasted Fennel, Sicilian Ratatouille, Heritage Tomato

Spiced Lamb Rump, Glazed with Moroccan Spices, Crushed Chickpeas, Rosemary Jus (£5 supp)

Stout Braised Lamb Shank, Salsa Verde, Rosemary Infused Sauce (£3 supp)

Event & Wedding Dining *(continued)*

Vegetarian & Vegan

Root Vegetable Wellington with Sesame Crust, Roasted Beetroot, Garlic Mushrooms, Walnuts **VE**

Classic Risotto, Roasted Squash, Toasted Pinenuts, Charred Broccoli, Truffle Oil **V**

Harissa Grilled Cauliflower Steak, Quinoa, Roasted Squash, Sunflower Seeds, Pomegranate Molasses **VE**

Roasted Aubergine topped with Goats Curd, Tenderstem Pomegranate, Chilli, Zatar & Miso Dressing **VE**

Charred Hispi Cabbage, Creamed Leeks, Cannellini Beans, Honey Walnuts, Croutons **V**

Summer Vegetable Pie, Sheese Sauce topped with Potato and Herb Crust, Spring Greens and Onions **VE**

All main courses, where applicable, will be served with a selection of two seasonal vegetables and a potato dish of your choice, selection to include:

Vegetable Options

Buttered Fine Green Beans
Honey and Caraway
Roasted Carrot
Stir Fried Kale
Roasted Butternut Squash
Tenderstem Broccoli
Sautéed Runner Beans
Spring Greens
Smashed Peas with Mint
Braised Hispi Cabbage

Potato Options

Crushed New Potatoes, Crème Fraiche & Chives
Potato & Mustard Cake
Fondant Potato with Thyme
Classic Dauphinoise
Smashed Champ Potato with Spring Onions & Garlic
Bubble & Squeak
Classic Butter Rich Mashed Potato
Hasselback
Garlic & Herb Roasted Potato

The event dining menu will include as standard:

A selection of Artisan Breads with Salted Butter
Filter Coffee and Chocolate Truffles

PRICES

	2024	2025
Two course (per person)	£69.50	£75.00
Three course (per person)	£72.50	£78.50

Our menus detailed here are of course samples, however we do recognize that you may wish to design your own menu, we will be delighted to meet with you to provide a bespoke alternative for you and your guests.

GF gluten free

GFA gluten free available

VE vegan

V vegetarian

S T R E S S E D

Desserts

Our Dessert menu is included with the two or three course meal, the barbecue and the hog roast.

English Summer (May to August only)

English Strawberries, Vanilla Cream, Shortbread Fingers 

Raspberry Mille Feuille, Praline Crackle, Vanilla Pastry Cream, Raspberry Powder

Black Forest Chocolate Cup

Kirsch-Soaked Chocolate Sponge, Cherry Compote, Whipped Vanilla Cream, Chocolate Shards served in a Chocolate Cup

Apple & Banana Crumble, Pistachio & Granola Crumble, Custard Sauce

Strawberry Posset, Sable Biscuit, Meringue Tissues 

Dark Chocolate & Coconut Pot

Cherry Compote, Toasted Coconut Shards 

Lemon Tart, Lime Infused Meringue, Raspberry Cream 

Prune, Armagnac & Almond Tart, Vanilla Crème Fraiche

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Salted Caramel & Banana Pot, Peanut Brittle  

Chocolate & Raspberry Mousse, Pistachio Tuille 

White Chocolate & Blackcurrant Cheesecake, Ginger Crumb

Chocolate & Orange Brioche Bread & Butter Pudding
with Orange Custard Sauce 

Vanilla & Passion Fruit Cheesecake

on a Granola Crumb, Passion Fruit Sauce, Chantilly Cream

Key Lime Pie, Torched Italian Meringue 

Sussex Cheeseboard

Sussex Brie, Olde Sussex Cheddar, Brighton Blue, Mayfield Swiss
Homemade Chutney, Quince Paste & Artisan Biscuits and Breads
(£3 supp)

 gluten free

 gluten free available

 vegan



Rustic Table & Sharing Menu

We believe that sometimes a relaxed and intimate family style service is the best way to celebrate with family, friends and colleagues. Our Rustic Tables menu is a selection from a particular theme, with a main dish, all centred around a range of wonderful accompaniments and sides.



Starter menu ideas

Choose from one of our rustic starters. We have included below some ideas for you to choose from, however, we would be delighted to offer bespoke alternatives to suit your requirements and ideas.

Anti Pasti ^{GFA}

Chorizo, Mortadella, Salami, Roasted Med Vegetables, Feta Stuffed Peppers, Olives, Hummus

Baked Camembert ^{GFA}

Topped with Sussex Honey, Rosemary, Walnuts, Tomato & Chilli Chutney, Warm Artisan Breads & Bread Sticks

Mediterranean Mezze ^{GFA}

Beetroot Falafel, Halloumi Fries, Carrot & Dill Balls, Marinated Feta, Lamb Koftas, Warm Pitta, Hummus

Finger Lickin' ^{GFA}

Salt & Pepper Crispy Chicken Wings, Hickory Smoked BBQ Ribs, Corn on the Cob, Nachos with Jalapeños

Spanish Tapas ^{GFA}

Chorizo in Red Wine, Salt & Pepper Calamari, Mushroom Croquettes, Patatas Bravas

^{GF} gluten free

^{GFA} gluten free available

^{VE} vegan

Rustic Main Courses

Main course ideas

Choose from one of our rustic mains. We have included below some ideas for you to choose from, however, we would be delighted to offer bespoke alternatives to suit your requirements and ideas.



Moroccan Spiced Butterflied Lamb

Boneless Leg of Lamb, marinated with Mint, Rosemary, Garlic, Chilli, Cumin & Caraway

Served with Warm Flatbreads, Hummus, Yoghurt with Mint & Cucumber

Beer Can Chicken

Whole Roasted Chickens over Budweiser with a Spicy Cajun Rub

Served with Cajun BBQ Sauce, Corn Bread, Corn on the Cob

Sussex Crispy Pork Loin

Apple & Sage Sauce, Lemon & Thyme Stuffing Balls

Thanksgiving

Whole Slow Cooked Beef Brisket, kindly carved by one of your guests.

Served with Red Cabbage Slaw, Tomato & Cucumber Salad, Crispy Mac n Cheese Bites

Arise ^{GFA}

(£5.00 per person supplement)

Whole Roasted Sirloin of Beef, served Pink with Yorkshire Pudding, Caramelised Onions, Horseradish Cream

Classic Paella

Courgette, Red Onion, Aubergine & Okra ^V ^{VE}

Vegetarian/vegan options available upon request

GF gluten free

GFA gluten free available

VE vegan

Sides and Salad Bowls

Sides and salad bowl ideas

Select **3 sides to serve alongside your main course option**. Our selection of sides are a great way to add more colour and selection for your guests.

Salad Bowls

Giant Cous Cous, Cranberry, Apricot, Sultanas & Mint

Summer Greens tossed in Sumac Dressing

Curried Cauliflower, Roasted Sweet Squash, Coconut Yoghurt, Toasted Almonds



Cucumber, Watermelon, Feta, Mint & Chai Seeds, Pomegranate

Celeriac & Apple Slaw dressed in Wholegrain Mustard Dressing

Roasted Squash, Beetroot, Onion, Walnut & Parsley

Chickpea, Butter Bean & Chorizo with Chilli Dressing

GF gluten free

GFA gluten free available

VE vegan

Potato Sides

Paprika Roasted Potatoes

Garlic & Herb Roasted New Potatoes Drizzled with Sour Cream

Rustic Desserts

Dessert ideas

Because there is always room for more. Choose one of our sharing desserts to be placed on the centre of the table for all your guests to dig into.

Seasonal Eton Mess V

Big Bowls of Chantilly Cream, Crushed Meringue, Smashed Honeycomb, Seasonal Berries, Seasonal Berry Coulis

Our Famous Sticky Toffee Pudding V

Trays of Whole Sticky Toffee Pudding, Salted Caramel Toffee Sauce, Chocolate Soil, Vanilla Ice Cream Balls

Classic V

Vegetarian/vegan options available upon request



PRICES

2025

One Course	Two Courses	Three Courses
Choose from our main course menu and three sharing sides	Choose from our main course menu and three sharing sides. Either a starter or dessert. Tea & Coffee included.	Choose from our main course menu and three sharing sides. Choose one starter Choose one dessert. Tea & Coffee included.
50 - 70 guests	50 - 70 guests	50 - 70 guests
£60.00	£68.00	£75.00
70+ guests	70+ guests	70+ guests
£54.50	£62.50	£69.50

GF gluten free

GFA gluten free available

VE vegan

Wedding Afternoon Tea Menu

Our Afternoon Tea menu can be an effective and stylish way to entertain your guests with more informal, relaxed atmosphere which can be served at any time of the day.

Presented on cake stands, wooden boards or black slate, these can be served direct to the tables or from a designated buffet station.

Selection of Freshly Prepared Finger Sandwiches

- Smoked Salmon, Cream Cheese, Lemon & Dill
- Sussex Cheddar & Onion Marmalade
- Coronation Chicken
- Egg Mayonnaise & Micro Cress,

Selection of Homemade Savouries

- Merguez Sausage Roll
- Sussex Cheddar & Leek Quiche
- Sweet Pea & Mushroom Frittata

Selection of Cocktail Afternoon Cakes & Homemade Scones

- Homemade Fruit & Plain Scones
- Tiptree Strawberry Preserve and Clotted Cream
- Selection of Cocktail Cakes
- Chocolate Brownie
- Lemon Drizzle
- Macaroons
- Classic Victoria Sponge
- Caramel Shortcake

Drinks with Afternoon Tea

- Filter Coffee Cafetière
- Tea Pots
- Iced Water

PRICES

	2024	2025
Wedding Afternoon Tea	£46.50	£50.00

Gluten Free and Vegan Options available upon request



Wedding Evening Options

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Feast & Share Buffet Table

Please choose 1 main course option and 3 sides.
Minimum 50 guests. Served from the buffet table.
Round Tables will be clothed only

Moroccan Spiced Butterflied Lamb

Boneless Leg of Lamb, marinated with Mint, Rosemary, Garlic, Chilli, Cumin & Caraway

Served with Warm Flatbreads, Hummus, Chilli Sauce, Onion & Mint Salad, Yoghurt with Mint & Cucumber

Beer Can Chicken

Whole Roasted Chickens over Budweiser with a Spicy Cajun Rub

Served with Cajun BBQ Sauce, Corn Bread, Corn on the Cob

Pulled Hog

Slow Roasted Pulled Pork & Hickory Smoked BBQ Ribs, Crispy Crackling, Roasted Apples, Brioche Buns, Apple & Sage Sauce, BBQ Sauce, Slaw Mix

Thanksgiving

Whole Slow Cooked Beef Brisket with a Smokey BBQ Rub

Carved at the Buffet Table

Served with Red Cabbage Slaw, Tomato & Cucumber Salad, Texas BBQ Sauce, Crispy Mac 'n' Cheese Bites, Onion Rings

Sides

Paprika Roasted Potatoes

Garlic & Herb Roasted New Potatoes Drizzled with Sour Cream

Cajun Spiced Fried Jacket Wedges

Giant Cous Cous, Cranberry, Apricot, Sultanas & Mint

Summer Greens tossed in Sumac Dressing

Curried Cauliflower, Roasted Sweet Squash, Coconut Yoghurt, Toasted Almonds

Cucumber, Watermelon, Feta, Mint & Chai Seeds, Pomegranate

Celeriac & Apple Slaw dressed in Wholegrain Mustard Dressing

Roasted Squash, Beetroot, Onion, Walnut & Parsley

Chickpea, Butter Bean & Chorizo with Chilli Dressing

Cous Cous with Roasted Vegetables & Moroccan Spice

PRICES

	2024	2025
Feast & Share Buffet Table	£45.00	£50.00

V vegetarian

VE vegan

Vegetarian/Vegan options available

Wedding Evening Options *(continued)*

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Street Food Station

Please select up to 3 options. Minimum 100 in total
Served Street Food style in disposable (recyclable)
containers with wooden cutlery

Philly Cheesesteak Hot Dogs

Buns filled with Jumbo Hot Dog, topped with Shaved Beef, Cheese,
Sautéed Onions & Peppers, Ketchup & Mustard

Chicken Shawarma

Spiced Shredded Chicken, Warm Flatbread, Spiced Fennel Slaw
Drizzled with Yoghurt and Chilli Sauce

The Ultimate Mac 'n' Cheese

Choose 3 toppings:

- Crispy Onions
- Sliced Bratwurst
- Crispy Bacon
- Parmesan & Herbs
- Shredded Cajun Chicken
- Peas, Corn & Jalapeños

Spiced Jerk Pulled Pork OR Chicken

Rice 'n' Peas, Pineapple & Fennel Slaw, Flatbread, Spicy Sauce

Squash, Sweet Potato & Mushroom Tikka Masala

Braised Rice, Naan Bread, Mini Poppadum, Mango Chutney

Moroccan Lamb

Pulled Lamb, Smokey Aubergine Dip, Warm Pitta, Cucumber Yoghurt

Classic Paella or Vegetarian Paella

King Prawn Thai Red Curry


Coconut Sticky Rice, Prawn Crackers, Veggie Spring Rolls

PRICES

	2024	2025
Street Food	£15.95 per item	£17.50 per item

 gluten free

 gluten free available

 vegetarian

Wedding Evening Options *(continued)*

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Hot Ciabatta Sandwiches

Please select up to 3 varieties

Big Toasted Ciabattas, sliced and circulated by our staff to ensure they reach your guests piping hot

Deep Filled Smoked Bacon & Omelette, Traditional HP Sauce

Shredded Beef, Caramelised Onions, Horseradish, Watercress

Cumberland Sausages, Crispy Onions, Curry Ketchup

Tandoori Chicken, Onion, Mint & Cucumber, Spicy Mango Chutney

Posh Fish Finger, Rocket & Tartare Sauce

Grilled Halloumi & Red Pepper, Chilli Jam **V**

Tuna Melt with Mayo & Spring Onion, Melted Cheddar

Sussex Rarebit with Tomato & Onion Salsa **V**

Roasted Red Pepper & Sheese **VE**

Dr Pepper Pulled Pork, Apple Sauce

PRICES

	2024	2025
Hot Ciabatta Sandwiches	£13.95	£15.50

Sourdough Pizzas

Please select up to 3 pizzas

The Pizzas can be circulated around the room by our service staff or presented on a rustic buffet display

All Pizzas start with our own roasted tomato sauce and mozzarella

The Spicy One. Chorizo, Pepperoni & Jalapeños

Hawaiian. Picked Ham Hock, Pineapple Salsa

Four Cheese. Mozzarella, Cheddar, Gorgonzola, Parmesan

Chinese Chicken. With Teriyaki BBQ sauce and Spring Onions

Margarita. The Classic with a sprinkle of fines herbs

Mr Fungi. Chestnut, Portobello and Shiitake Mushrooms

PRICES

	2024	2025
Sourdough Pizza (per pizza)	£17.95	£19.50

V vegetarian

VE vegan

Dairy Free Cheese & Gluten Free Bases (£1.00 supp) available on all Pizzas

Wedding Evening Options *(continued)*

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Mediterranean Grazer

Selection of Cured Meats to include Prosciutto, Mortadella, Salami & Chorizo

Chicken Souvlaki, Mini Flatbreads, Tzatziki

Potato, Pepper & Bean Frittata

Avocado, Chilli & Mozzarella Bruschetta

Pea & Mushroom Arancini

Roasted Mediterranean Vegetables, Stuffed Vine Leaves Olives,

Stuffed Peppers & Hummus

Orzo Pasta Salad, Sundried Tomato, Black Olive

Rocket, Watercress & Parmesan Salad, Olive Oil & Balsamic

Tomato, Mozzarella & Pesto Salad

Selection of Warm Flatbreads, Focaccia & Pitta Breads

PRICES

	2024	2025
Mediterranean Grazer	£23.50	£26.50

Fish & Chip Cones

Breaded Goujons of Cod (or Halloumi) with Rustic Chips in a Newspaper Cone

Served with Lemon Wedge, Pea Puree, Sarsons Malt Vinegar and Tartare Sauce

PRICES

	2024	2025
Chip Cones (per cone)	£10.95	£12.50

Chip Cones

Chips served in a Newspaper Cone

Served with Maldon Sea Salt and Sarsons Malt Vinegar

PRICES

	2024	2025
Fish and Chip Cones (per cone)	£6.50	£6.95

Children's Menu

Events & Weddings. Suitable for under 12's.

To start

Garlic Bread with Tomato Sauce and Cheese

Tomato Soup

BBQ Marinated Chicken Skewers

To enjoy

Butchers Pork Sausages, Mash Potato & Peas with Gravy

Homemade Chicken Goujons, Potato Wedges & Baked Beans

Paste Penne Bolognese with Garlic Bread

Fish Fingers, Chips and Baked Beans

Mac 'n' Cheese with Peas & Sweetcorn & Garlic Bread

To end

Selection of Ice Cream

Chocolate, Vanilla or Strawberry

Chocolate Brownie with Cream **GF**

Ice Cream Sundae

Fab Ice Creams

PRICES

	2024	2025
Children's Three Course Menu	£32.50	£36.50

We can supply small children's colouring activity packs @ £2.50 each

Please choose the same menu for all children attending.

If you have any specific dietary requirements, then please let us know.

GF gluten free

DRINKS



Drinks Menu

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Whites

Sepa Moya, Sauvignon Blanc, Chile

Crisp / Citrus / Elderflower

£24.00

Orsino Pinot Grigio, Italy

Citrus / Crisp / Floral Notes

£24.00

Percheron Chenin Viognier, South Africa

Soft / Creamy / Balanced

£26.00

Reds

Sepa Moya Merlot, Chile

Easy / Plum / Spice

£24.00

Shiraz, Pattersons Private Reserve, Australia

Bold with added softness from the subtle hint of oak

£24.00

Manzanos Rioja, Spain

Violet / Vanilla / Black Fruit

£27.50

Roses

Rame Garnacha Rosado, Spain

Crisp / Melon / Ripe Berries

£24.00

Belfiore Pinot Grigio Blush

Dry / Fruity / Vibrant

£25.50

Bubbles

Prosecco Spumante Il Caggio, Venezie, Italy

Light / Fruity / Lively

£31.50

Prosecco Spumante Cielo Rose, Italy

Elegant / Fragrant / Strawberry

£32.00

Joseph Perrier NV Champagne

£55.00

All costs are charged per bottle and on consumption.

Drinks Menu *(continued)*

Wine & Bubbles

Selected White, Red and Rose Wines

£6.50

Prosecco Spumante Il Caggio, Venezie, Italy

£7.25

Prosecco Spumante Cielo Rose, Italy

£7.50

Buck Fizz

£6.00

Long Drinks

Worthing Gin, Fever Tree Tonic, Crushed Fresh Orange

£8.50

The Sussex G & T

Mayfield Sussex Hop Gin, Fever Tree Tonic

£8.50

Pimms No 1 Fruit Cup

£7.50

Aperol Spritz

Aperol, Prosecco, Soda & Fresh Oranges

£9.95

Soft Drinks

Selection of Eager Fruit Juice

Choose from Cloudy Apple, Orange or Cranberry

£6.95 litre

Sparkling Mocktail

£7.25 litre

Drinks Package

Includes:

A welcome drink for all guests

Choose from Wines, Prosecco, Pimm's or Bucks Fizz

Includes Soft Drinks as Standard

½ Bottle Still Wine per person

A toast of Prosecco

£26.00

Non-Alcoholic Drinks Package

Includes:

A welcome drink

NoSecco or Elderflower Fizz

3 Soft drinks during the wedding breakfast

A range of still and sparkling soft drinks

NoSecco Toast

£19.50

All costs are per person unless stated.



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hardingscatering.co.uk