



HERSTMONCEUX
Castle Caterers

Please select one choice from each course

Starter

Salmon mousse wrapped in smoked salmon
with pickled cucumber and caviar

Toasted brioche with wild mushrooms,
flat leaf parsley and truffle oil[Ⓟ]

Duck liver parfait with sourdough,
red onion and apple chutney

Roasted vine tomato and sweet pepper soup
with herb croutons[Ⓟ]

Main Course

Fillet of beef, confit cherry tomatoes,
fondant potato, wild mushrooms and peppercorn sauce

Duck breast, spring onion mash
with cherry and brandy jus

Spinach, Brie and blue cheese filo pastry,
apricot puree toasted hazelnuts and leeks[Ⓟ]

Sea bass fillet, prawn and caper sauce,
pomme purée and baby beetroot

Dessert

Selection of Sussex cheeses
with homemade ale chutney and biscuits

Raspberry bavaois,
champagne jelly raspberry sorbet and Viennese biscuit

Trio of desserts,
lemon tart, chocolate and brandy mousse with strawberry soup

Warm chocolate fondant
with chocolate sauce and vanilla ice cream

£60.00 per head

Includes freshly brewed coffee and chocolate mints

Platinum Menu



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Starter

- Siracha king prawn with mango salsa
- Smoked duck with orange, duck crackling, pomegranate seeds and micro herbs
- Locally sourced goats cheese salad and beetroot three ways[Ⓟ]
- Prawn bisque with langoustines

Main Course

- Pan fried fillet of salmon with crushed new potato, and pea and pancetta sauce
- Guinea fowl with apricot farce, shallot and port sauce, Parisienne potatoes and seasonal vegetables
- Individually baked Brie with tangy onion relish and sourdough bread[Ⓟ]
- Lamb rump with fondant potato, red wine jus and seasonal vegetables

Dessert

- Rosewater panna cotta, pistachio crumb and chocolate tullie
- Classic lemon tart with raspberry sorbet
- Chocolate brownie, chocolate sauce and honeycomb ice cream
- Fresh berry summer pudding with clotted cream

£55.00 per head

Served with freshly brewed coffee and chocolate mints

Sold Menu



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Starter

Ham hock terrine
with plum chutney and sourdough bread

Lancashire Bomb Cheddar
and red onion marmalade tart[Ⓟ]

Smoked mackerel with beetroot puree,
pickled candy stripe beetroot and horseradish cream

Main Course

Hake fillet with spinach glazed carrots,
crushed new potatoes and hollandaise sauce

Corn fed chicken with sautéed wild mushrooms,
chive mash and seasonal vegetables

Roasted vegetable tian with sweet potato and asparagus
served with a white wine and cream sauce[Ⓟ]

Dessert

Lemon and vanilla posset
with shortbread biscuit

Chocolate tart
with clotted cream and raspberry coulis

Sticky toffee pudding with toffee sauce, and
vanilla and bourbon ice cream

£50.00 per head

Includes freshly brewed coffee and chocolate mints

Silver Menu



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Starter

Melon boat with red berry coulis

Prawn cocktail

Garlic and cheese baguette

Homemade tomato soup[Ⓟ]

Main Course

Sausage and mash with peas

Tomato and basil pasta[Ⓟ]

Homemade chicken goujons with chips and beans

Homemade fish fingers with wedges and peas

Dessert

Trio of ice cream

Homemade trifle

Profiteroles with chocolate sauce

Chocolate fudge cake with ice cream

£12.50 per head

Includes cordials