

sample event menus



At Roffey Park we can tailor make any private event to your requirements. We can host lunches or dinners in private or secluded areas of our Sieff Restaurant or The Orangery. We can also host BBQs on the Restaurant or Bar patios and lawns.

We can cater for up to 120 in our Sieff Restaurant which can be divided in half or secluded areas created with our movable partitions. The Orangery is ideal for 25 in each half or up to 60 using the entire area.

We have compiled a selection of sample menus but if you would like to mix and match dishes to create a bespoke menu we are happy to advise and price accordingly.

Every dish is prepared fresh in our kitchens by a team of professional chefs using agreed and specific tried and tested recipes. We therefore can help with all dietary requirements and offer help and advice about allergens with the help of our handy allergen matrix. We must advise though that in any busy kitchen we cannot absolutely guarantee that all ingredients are completely free from contact with allergens.

We have an excellent wine list to choose from and happy to suggest suitable accompanying wines for your chosen menu.

Contact us:



01293 854045

01293 851644



venue@roffeypark.com

Private Event Menus

£28 per person (£23.25 excluding VAT)

MENU ONE

Tuscan bean minestrone soup with garlic crostini

Roulade of fresh and smoked salmon with pink grapefruit and rocket salad

Smooth chicken liver parfait with toasted brioche and homemade prune chutney

Braised lamb shank on parsnip mash with roasted roots and minted jus

Fillet of cod with pea purée, lemon oil and garlic potato

Baby aubergine and shallot tarte tatin with herb tomato sauce, pesto roasted plum tomatoes and cavolo nero

Rich Belgian chocolate tart with amaretto ice cream

English strawberry pavlova served with vanilla Chantilly cream and caramel crackling

Passion fruit panna cotta

Sussex cheese plate - Brighton Blue, Sussex Charmer and Golden Cross

Coffee and chocolates

MENU TWO

Garden pea and watercress soup herb crème fraîche

Cured tuna niçoise style with tomberries and caperberries

Antipasti plate of olives, sun blush tomatoes, artichokes and buffalo mozzarella

Honey and soy glazed salmon on wilted bok choy with shiitake mushrooms and spring onions

Chargrilled breast of chicken on roasted provençal vegetables with tomato and basil sauce

Vegan beetroot burger topped with caramelised red onions and vegan cheese in a brioche bun with mixed salad and hand cut chips

Black cherry chocolate fudge brownie and white chocolate sundae

Baked American blueberry cheesecake

Rum and raisin crème brûlée

Sussex cheese plate - Brighton Blue, Sussex Charmer and Golden Cross

Coffee and chocolates

Private Event Menus

£30 per person (£25 excluding VAT)

MENU THREE

Traditional smoked salmon served with pickled shallot rings, lemon and capers

Terrine of corn-fed chicken, roasted peppers and chorizo with aubergine relish

Brighton blue cheese mousse with onion bread croutons, red grapes, walnuts and rocket

Roasted rump of lamb on baby ratatouille with herb fondant potato, green beans and basil jus

Fillet of hake on wilted green, leeks, red onion and salsa verdi

Giant samosas of curried lentils served on Bombay potato salad with minted yogurt dressing

Roffey rhubarb and custard délice

Dark chocolate marquise with praline crumble and coffee custard

Raspberry and meringue roulade

Sussex cheese plate - Brighton Blue, Sussex Charmer and Golden Cross

Coffee and chocolates

MENU FOUR

Curried cauliflower soup served with mini onion bhaji

Cod and smoked haddock fish cake on creamed leeks with chive cream

Ham hock terrine with fresh piccalilli

Loin of pork wrapped in Parma ham with caramelised red onion, garlic fondant potato and cider sauce

Halibut steak served with saffron potatoes, sugar snaps and salsa verdi

Spinach and mushroom puff pastry parcel with Madeira sauce

Coffee profiteroles filled with caramel crème fraîche and caramel sauce

Trio of strawberry desserts

Exotic fruit with Cointreau sabayon and passion fruit sorbet

Sussex cheese plate - Brighton Blue, Sussex Charmer & Golden Cross

Coffee and chocolates

Private Event Menus

£35 per person (£29.20 excluding VAT)

MENU FIVE

Salad of deep-fried goats cheese, beetroot and walnuts with a sherry and honey dressing

Pan-fried scallops with pea purée, chorizo and lemon oil

Antipasti of continental charcuterie, olives, sun blush tomatoes, artichokes and buffalo mozzarella

Monkfish tail with tiger prawns and pastis sauce, sauté new potatoes, green beans, Chantenay carrots

Slow cooked rib eye of English beef with horseradish and green peppercorn sauce, gratin potatoes, green beans and Chantenay carrots

Mixed bean, sweet potato and squash chilli

Trio of strawberry desserts

Green tea and lime tart with lemon sorbet

Sticky toffee pudding with salted caramel sauce

Sussex cheese plate - Brighton Blue, Sussex Charmer and Golden Cross

Coffee and chocolates

Christmas Menu

£28 per person (£23.25 excluding VAT)

Tuscan bean minestrone soup with garlic crostini

Roulade of fresh and smoked salmon with pink grapefruit and rocket salad

Smooth chicken liver parfait with toasted brioche and homemade prune chutney

Roast turkey with orange and chestnut stuffing, traditional vegetables, cranberry sauce and roast jus

Braised lamb shank on parsnip mash with roasted roots and minted jus

Fillet of cod with pea purée, lemon oil and garlic potato

Aubergine and shallot tarte tatin with herb tomato sauce, pesto roasted plum tomatoes and cavolo nero

Christmas pudding with brandy sauce

Rich Belgian chocolate tart with amaretto ice cream

Strawberry pavlova served with vanilla Chantilly cream and caramel crackling

Sussex cheese plate - Brighton Blue, Sussex Charmer and Golden Cross

Coffee and mini mince pies

Canapés

6 canapés £7.50 (£6.20 excluding VAT)

Crispy breaded tiger prawns

Seared yellow fin tuna with wasabi and pickled ginger

Filo parcel of wild mushrooms and truffle oil

Peppered leek and goats cheese tart

Baby sweet pepper and tomato pizza topped with mozzarella

Sushi nori rolls with shiitake mushrooms and asparagus

Spiced mini Cornish crab cake

Balsamic dressed bocconcini mozzarella and baby plum tomato skewer

Roulade of fresh and smoked salmon with keta caviar

Homemade savoury sausage and apple puff pastry rolls

BBQs

£24 per person (£20 excluding VAT)

THE MEADOW BBQ

Garlic and herb chicken
Homemade beef burger
Tiger prawn, salmon and red onion skewer
Halloumi and red pepper skewer
Baked potatoes with Sussex charmer cheese and spring onions
Beetroot, red onion and pomegranate salad
Cauliflower, herb and cucumber cous cous
Roasted Mediterranean vegetables
Seasonal salad leaves
Fresh bread
Selection of desserts from the portfolio

£30 per person (£25 excluding VAT)

CELEBRATION BBQ

Seasoned swordfish brochettes
Chilli and lime salmon fillets
Slow roast charred New York strip loin
Minty lamb rump
Pork & leek sausages
Wok stir-fried prawns with ginger, garlic and chilli
Vegetarian paella
Baked potatoes with red onion and Monterey Jack cheese
Squash and courgette jambalaya
Grilled sweetcorn
Red cabbage coleslaw
Roasted pepper, aubergine and courgette salad
French beans with shiitake mushrooms and nutmeg
Beetroot, red onion and pomegranate salad
Mixed seasonal leaves
Selection of desserts from the portfolio

At Roffey Park, we love to talk about food. Please contact us to discuss your requirements in more detail by telephoning [01293 854045](tel:01293854045) or email venue@roffeypark.com

Restaurant Meals of the Day

Three course dinner: £30 per person (£25 excluding VAT)

Two course dinner: £25 per person (£20.83 excluding VAT)

Main course dinner: £18.50 per person (£15.42 excluding VAT)

Two course lunch: £24 per person (£20 excluding VAT)

Roffey Park's lunch or dinner set menu of the day.

Lunch menu example:

Turkey escalope with tagine sauce, apricot and chickpea couscous

Tiger prawn marinière with macaroni

Squash, roasted pepper and bean chilli

Beetroot salad with pomegranate seeds and crushed Pistachios

Spiced succotash salad with coriander

Caesar chicken with parmesan shavings

Vegetarian quiche of the day

Apple and cinnamon strudel served with custard

Seasonal berry Eton mess

Lemon tart

Dinner menu example:

Pressed terrine of chicken, chorizo and pimento with aubergine relish

Chestnut mushroom arancini with spinach purée, madeira cream and roasted salsify

Tuscan bean minestrone soup with garlic crostini

Chargrilled rib eye steak with hand cut chips and chestnut mushroom salad with roasted garlic aioli

Monkfish tail on fennel with tiger prawns, sauté new potatoes, green beans, Chantenay carrots and pastis sauce

Vegan beetroot burger topped with caramelised red onions and vegan cheese in a brioche bun with mixed salad and hand cut chips

Giant samosas of curried lentils served on Bombay potato salad with minted yogurt dressing

Sussex cheeseboard of Sussex Charmer, Brighton Blue, Golden Cross and Sussex Camembert

Sticky toffee pudding with salted caramel sauce

Trio of strawberry desserts