

# Sample Event Menus



All of our dishes are produced from fresh ingredients in our own kitchens and our own team of professional Chefs.

Each dish is carefully prepared to tried and tested recipes and we produce allergen information for every dish.

We can of course mix and match any of the menus or suggest alternatives to ensure your event is truly bespoke.

All prices exclusive of VAT

Contact us:

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## Canapés

£7.50 for 4 Per Person

£9.00 for 6 Per Person

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

Plum cherry tomato filled pesto ricotta

Roulade of fresh and smoked salmon with keta caviar

Homemade savoury sausage and apple puff pastry rolls

## Set menu A

£20 Per Person

Pulled salmon with sour cream and citrus dressing

Corn-fed chicken breast on tarragon and grain mustard mash and fricassee of garden beans

Vanilla panna cotta with berry compote

## Set menu B

£22 Per Person

Brighton blue cheese mousse with walnut and red grape salad

Barbary duck with bubble and squeak, caramelised red onions and burnt orange and anise sauce

Roffey rhubarb and custard delice

## Set menu C

£24 Per Person

Salad of Parma ham, roasted squash, rocket and parmesan

Fillet of Hake with pea puree, lemon oil and garlic potato

Sticky toffee pudding served with caramel and vanilla sauces

## Set menu D

£26 Per Person

Poached salmon mousse with chive crème fraiche, tiger prawns and lime oil

Rump of lamb with braised lettuce, peas and shallot and mint sauce

Dark chocolate marquise with praline crumble and coffee custard

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## 3 choice 3 course menu E

£25 Per Person

Marbled smoked and poached salmon mousse with citrus salad

Grilled Halloumi on Greek salad with mint dressing

Smoked duck salad, burgundy poached pear and hazelnut vinaigrette

Corn-fed chicken breast on tarragon and grain mustard mash with fricassee of garden beans

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

Baby aubergine and shallot tart tatin with herb tomato sauce, pesto roasted plum tomatoes and cavolo Nero

Tiramisu roulade with espresso custard

Roffey Rhubarb and custard delice

Mature cheese plate with grapes and chutney

## 3 choice 3 course menu F

£25 Per Person

Chicken, mushroom and smoked bacon terrine, spiced plum chutney and granary toast

Salmon Tartare with a spinach and pink grapefruit salad and citrus dressing

Honey grilled goat's cheese with roasted red pepper, cannellini beans and basil dressing

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

Fillet of Seabass on roasted fennel and new potatoes, green beans and carrots and tarragon sauce

Butternut squash and beetroot filled wellington with carrot purée, seasonal greens and a rich vegetable gravy

Trio chocolate torte with passion fruit coulis

Pavlova with orange curd and roasted rhubarb

Mature cheese plate with grapes and chutney

## 3 choice 3 course menu G

£25 Per Person

Cured tuna niçoise style with tomberries and caperberries

Hot smoked salmon on salad russe with wild rocket

Wild mushroom soup with truffle oil

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

Steamed naturally haddock on herb mash, fricassee of pea, edami beans and carrots

Gateau of grilled aubergine, sweet peppers, courgettes and mozzarella cheese with a red pepper coulis

Rich Belgian chocolate tart with amaretto ice cream

Passion fruit panna cotta

Mature cheese plate with grapes and chutney

## 3 choice 3 course menu H

£25 Per Person

Garden pea and watercress soup with herb crème fraiche

Cajun chicken club salad – Chicken, smoked bacon, boiled egg, tomato, lettuce, spinach, herb croutons, grana padano shavings, and aioli

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

Barbary duck with bubble and squeak, caramelised red onions and burnt orange sauce

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

Butternut squash and beetroot filled wellington with carrot purée, seasonal greens and a rich vegetable gravy

Cranachan cheesecake with raspberry sorbet

Rum and raisin crème brûlée

Mature cheese plate with grapes and chutney

## 4 choice 3 course menu I

£28 Per Person

Garden pea and watercress soup with herb crème fraîche

Cured tuna niçoise style with tomberries and caperberries

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

Chicken, mushroom and smoked bacon terrine, spiced plum chutney and granary toast

Barbary duck with bubble and squeak, caramelised red onions and burnt orange and anise sauce

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

Slow-cooked rump of beef with grain mustard mash, bacon lardon, shallot and port jus

Butternut squash and beetroot filled wellington with carrot purée, seasonal greens and a rich vegetable gravy

Cranachan cheesecake with raspberry sorbet

Rum and raisin crème brûlée

Trio chocolate torte with passion fruit coulis

Mature cheese plate with grapes and chutney

## 4 choice 3 course menu J

£28 Per Person

Salmon tartare with a spinach and pink grapefruit salad and citrus dressing

Cajun chicken club salad – Chicken, bacon, boiled egg, smoked tomato, lettuce, spinach, herb croutons, grana Padano aioli and shavings

Wild mushroom soup with truffle oil

Honey grilled goat's cheese with roasted red pepper, cannellini beans and basil dressing

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

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

Steamed naturally haddock on herb mash, fricassee of pea, edami beans and carrots

Gateau of grilled aubergine, sweet peppers, courgettes and mozzarella cheese with a red pepper coulis

Rich Belgian chocolate tart with amaretto ice cream

Passion fruit panna cotta

Cranachan cheesecake with raspberry sorbet

Mature cheese plate with grapes and chutney

## 3 choice premium menu K

£30 Per Person

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

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

Ham hock terrine with fresh piccalilli

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

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

Butternut squash and beetroot filled wellington with carrot purée, seasonal greens and a rich vegetable gravy

Roffey rhubarb and custard délice

Dark chocolate marquise with praline crumble and coffee custard

Mature British cheese plate with grapes and chutney

## 3 choice premium menu L

£30 Per Person

Curried cauliflower soup served with mini onion bhaji

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

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

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 Provençal tomato sauce

Baby ratatouille arancini with aubergine puree, pimento sauce

Coffee profiteroles filled with caramel crème fraîche and caramel sauce

Trio of strawberry desserts

Mature British cheese plate with grapes and chutney

## 3 choice 3 course gourmet menu M

£32.50 Per Person

Cured beef with beetroot bruschetta and horseradish dressing

Potted Cornish crab, soda bread, lemon and asparagus salad

Butternut squash and pecorino arancini with wilted spinach, smoked garlic sauce

Beef Wellington, wilted spinach, balsamic roasted shallots, rosti potatoes and green peppercorn sauce

Baked John Dory fillet, leek tagliatelle and a light saffron sauce

Spinach gnocchi, roast squash, red kale, pesto

Trio of chocolate desserts

Plum tatin with vanilla ice-cream

Mature Sussex Cheese with chutney, grapes and water biscuits

## 3 choice 4 course gourmet menu N

£35 Per Person

Cured beef with beetroot bruschetta and horseradish dressing

Potted Cornish crab, soda bread, lemon and asparagus salad

Butternut squash and pecorino arancini with wilted spinach, smoked garlic sauce

Beef Wellington, wilted spinach, balsamic roasted shallots, rosti potatoes and green peppercorn sauce

Baked John Dory fillet, leek tagliatelle and a light saffron sauce

Spinach gnocchi, roast squash, red kale, pesto

Trio of chocolate desserts

Plum tatin with vanilla ice-cream

Exotic fruit with Cointreau sabayon and passion fruit sorbet

Mature Sussex Cheese with chutney, grapes and water biscuits

# BBQ lunch menu P

£20 Per Person

Five spiced pork shoulder steak

Pork and leek sausages

Tiger prawn, salmon and red onion skewer

Baked field mushroom with spinach and goats cheese

Hot new potatoes

Cajun slaw

Tomato and red onion salad with balsamic dressing

Spiced squash bean and lentil

Seasonal salad leaves

Fresh Bread

Selection of desserts

# BBQ dinner menu R

£25 Per Person

Garlic and herb chicken

Homemade beef burger

Pork and leek sausages

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

# BBQ special event menu S

£30 Per Person

Chilli and lime salmon fillets

Slow roast charred New York strip loin

Minty lamb rump

Pork and 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 on the cob

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

## Curry night T

£20 Per Person

Lamb Rogan josh, coriander and garlic pilau rice

Roasted squash and cauliflower korma

Vegetable samosas, onion bhajis, poppadum, mango chutney, minted yoghurt and raita

Coconut and Rum Crème Brulée

## Chinese night U

£20 Per Person

Char-sui pork shoulder steak with stir-fried vegetables

Egg fried rice

Bok choy, bean sprout and shiitake eggs noodles with hot and sour sauce

prawn crackers, spring rolls and sesame prawn toast

Sweet chilli dipping sauce

Banoffee pie

## 3 choice hot buffet plus dessert V

£20 Per Person

Chargrilled breast of chicken with roasted Provençal vegetables, basil and tomato sauce

Vegetable lasagne served with garlic bread

Fillet of Hake, Cavallaro Nero, grain mustard and tarragon sauce with new potatoes, green beans and sugar snaps

Fresh fruit platter or chocolate tart

## 3 choice hot buffet plus dessert W

£20 Per Person

Shepherd's pie with buttered peas and carrots

Honey and soy glazed salmon on wilted bok-choi, shiitake mushrooms and spring onions

Chestnut mushroom and red pepper à la king with herb rice

Vanilla Panna Cotta with forest berry compote

## 3 choice hot buffet plus dessert X

£20 Per Person

Chilli con carne with coriander rice, guacamole, salsa, sour cream and grated cheese

Sea bass with mediterranean vegetables, herb dressing

Spinach and ricotta cannelloni with tomato sauce and cheese glaze

Loaded Jacket Potatoes

Panache of Fresh Vegetables

Eton Mess

# Lunchtime outdoor picnic Y

£20 Per Person

Old fashion Gala Pie

Hot smoked salmon with watercress mayonnaise

Spinach and mushroom quiche

Charcuterie

Sussex Charmer cheese

Pickles and chutneys

Panzanella Salad

Cherry tomatoes

Fresh strawberries and Cornish clotted cream

Old fashion Lemonade and mineral water

# Breakfast

£10 Per Person

## COLD DISHES

Overnight oats with Greek yoghurt, chia seeds and blueberries

Greek yoghurt with mango or banana

Granola, Weetabix, or cornflakes

Croissants or Pain au Chocolat

Orange, apple or cranberry Juice

## HOT DISHES

Roffey Park Full English

Smoked Bacon, Bacon, Sausage, Eggs as you like, Grilled Tomato, Mushrooms and Black Pudding

Or any combination of the above

Scrambled Eggs and Smoked Salmon on Granary Toast

Poached Eggs Florentine (Spinach) on Sour Dough Toast

Poached Eggs and Avocado on Toasted Muffin

Two American Pancakes with Blueberries and Greek Yoghurt

Porridge

Granary or Sour Dough Toast

Selection of Teas and Coffees

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## Breakfast networking meetings

£9.50 Per Person

Selection of Danish pastries

Bacon rolls in brioche bun

Fresh fruit kebabs with yoghurt dip

Coffee and tea

## Working lunches

£15 Per Person

### Lite (salad bowls)

Tandoori chicken on Bombay potato salad with minted yoghurt dressing

Giant samosas on Bombay potato salad with minted yoghurt dressing

Chilli and garlic roasted sweet potato and red onion with rocket and vegan feta

Tuna Niçoise with green beans, new potatoes, cherry tomatoes, olives and hard-boiled egg

Caesar salad with baby gem lettuce, parmesan, anchovies, croutons and chicken breast strips

Chocolate brownie

# Buffet working lunches

## Hearty menu

£15 Per Person

Salmon, coriander and lime brochettes with a lime crème fraiche

Sweet chilli marinated chicken strips with red onion

Vegetable samosas with sweet chilli

Goats cheese and cherry tomato quiche

Apple and rosemary sausage roll

Selection of bloomer and wrap sandwiches to include meat, fish and vegetarian choices

Hot and spicy potato wedges with sour cream

Rum and raisin crème brûlée

## Healthy menu

£15 Per Person

Butternut and spinach tortilla

Smoked salmon, red onions and cream cheese wrap

Smoked mackerel, caper and red onion bruschetta

Salad of fregola and roasted vegetables

Tandoori chicken skewer

Plum tomato filled with aubergine relish

Teriyaki salmon skewer

Exotic fruit skewer or fresh berries

## Continental menu

£15 Per Person

Mixed selection of continental charcuterie and cheese with fresh rustic breads

Olives, sun blush tomatoes, mixed stuffed peppers

Tomato and mozzarella salad

Fregola and roasted vegetable salad

Mixed seasonal leaves

Red berry panna cotta

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## Sussex menu

£15 Per Person

Honey roasted ham carved from the joint with chutneys and relishes

Goats cheese and cherry tomato quiche

Sussex Charmer and Brighton Blue cheeses

Hot new potatoes

Fregola and roasted vegetable salad

Tomato and basil salad

Rustic bread

Coffee profiteroles filled with caramel crème fraiche and caramel sauce

## Packed lunch

£15 Per Person

Boxed sandwich pre-chosen from a selection

Crisps

Eat natural bar

Yoghurt drink

Bottle of mineral water

Muffin

Chocolate bar

Piece of Fruit

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