

Pafoma

SET MENU 1

£65 PER PERSON
MINIMUM 8 GUESTS | ALL DIETARIES CATERED |
CHOOSE ONE OPTION FROM EACH COURSE

£2.50 per person **FRESH FOCCACIA | WHIPPED BUTTER**

£2 per person **SORBET PALATE CLEANSER**

£7 per person **ARTISAN CHEESE | GRAPES | CRACKERS**

£5 per person **COFFEE | PETITE FOURS**

starters

CHICKEN TERRINE Chicken | Bacon | Raisin | Rosemary | Ciriola Slice

ALE SOAKED ONION SOUP v Beer | Onion | Thyme | Gruyere | Cheese Croute

HEN'S EGG & CHORIZO Crispy Hens Egg | Chorizo Butter | Asparagus

mains

FILLET OF BEEF WELLINGTON Beef | Puff | Thyme | Mushrooms | Parma Ham

or

WILD MUSHROOM WELLINGTON v Squash | Wild Mushroom | Chestnut | Beetroot

SERVED WITH Truffle Potato Puree | Fondant Carrot | Seasonal Greens | Red Wine Jus

desserts

BLOOD ORANGE BRULEE Blood Orange | Cream | Brown Sugar | Biscuit

SALT CARAMEL CHOC POT Dulce De Leche | Chocolate | Grissini

APPLE TATIN Apples | Puff | Caramel | Vanilla Bean Gelato

Vida

SET MENU 2

£70 PER PERSON
MINIMUM 8 GUESTS | ALL DIETARIES CATERED |
CHOOSE ONE OPTION FROM EACH COURSE

£2.50 per person **FRESH FOCACCIA | WHIPPED BUTTER**

£2 per person **SORBET PALATE CLEANSER**

£6 per person **ARTISAN CHEESE | GRAPES | CRACKERS**

£5 per person **COFFEE | PETITE FOURS**

starters

HERITAGE TOMATO BURRATA v Heritage Tomatoes | Burrata | Olive Oil | Confit Tomato | Focaccia Toast

SMOKED SALMON Locally Smoked Salmon | Caper Crème | Pickled Cucumber | Bagel Chips

PULLED PORK TACO 8 hour Pulled Pork | Pineapple Salsa | Homemade Taco | Fresh Lime

mains

8OZ BEEF RUMP STEAK 28 day aged Rump | Fried Potato Stack | Warm Seasonal Greens | Glazed Tomato | Choose Sauce: Wild Garlic Butter, Roquefort or Peppercorn

WILD MUSHROOM RISOTTO v Wild Mushroom | Arborio | Garlic | Mascarpone | Truffle Oil | White Wine | Parmesan Croute

BAKED SPICED COD Cod Fillet | Curry Sauce | Honey | Crispy Fried Shallots | Rice | Flatbread | Coriander

desserts

TRIO Sussex Mess | Berries | Lemon Cheesecake | Curd | Brownie | Creme Fraiche

CARAMEL CHOCOLATE Chocolate | Caramel | Brioche Butter Pudding | Vanilla Bean Gelato

SUMMER FRUIT TART Berries | Mascarpone | Vanilla | Pastry Millefeuille | Passionfruit | Dark Choc Crumb



SET MENU 3

£75 PER PERSON
MINIMUM 8 GUESTS | ALL DIETARIES CATERED |
CHOOSE ONE OPTION FROM EACH COURSE

£2.50 per person **FRESH FOCCACIA | WHIPPED BUTTER**

£2 per person **SORBET PALATE CLEANSER**

£6 per person **ARTISAN CHEESE | GRAPES | CRACKERS**

£5 per person **COFFEE | PETITE FOURS**

starters

BAKED CHEESE v Baked Camembert | Truffle Honey | Herb Crumb | Focaccia Chips

ULTIMATE FISH CAKES Crab | Jersey Royals | Parsley | Lemon Aioli

PORK BAO Asian Confit Duck | Korean BBQ | Crispy Shallots | Micro Coriander | Bun

mains

8OZ BEEF SIRLOIN STEAK 28 day aged Sirloin | Fried Potato Stack | Warm Seasonal Greens | Glazed Tomato | Choose Sauce: Wild Garlic Butter, Roquefort or Peppercorn

SHALLOT TART TATIN v Caramelised Shallot | Goats Cheese | Thyme | Puff | Dressed Leaf Salad | Radishes

GLAZED PORK BELLY Pork Belly | Crispy Skin | Crushed Garlic potatoes | Cavolo Nero | Honey Glazed Apple | Jus

desserts

TRIO Sussex Mess | Berries | Lemon Cheesecake | Curd | Brownie | Creme Fraiche

TRIPLE MOUSSE White, Dark & Milk Chocolate Mousse | Creme Fraiche

BASQUE CHEESECAKE Soft Cream Cheese | Vanilla | Caramel | Mascerated Berries

Mar

SET MENU 4

starters

£85 PER PERSON

MINIMUM 8 GUESTS | ALL DIETARIES CATERED |
CHOOSE ONE OPTION FROM EACH COURSE

£2.50 per person **FRESH FOCACIA | WHIPPED BUTTER**

£2 per person **SORBET PALATE CLEANSER**

£6 per person **ARTISAN CHEESE | GRAPES | CRACKERS**

£5 per person **COFFEE | PETITE FOURS**

BLACK PUDDING SCALLOPS Black Pudding | Seared Scallops | Apple Vanilla Dressing |
Apple Salad | Watercress

BEETROOT TART v Beetroot | Salt & Vinegar Caramel | Goats Curd | Pine Nuts

BEEF CARPACCIO Beef Carpaccio | Capers | Mustard Mayo | Rocket Salad | Parmesan

mains

7OZ BEEF FILLET 7oz Beef Fillet | Fried Potato Stack | Warm Seasonal Greens |
Glazed Tomato | Choose Sauce: Wild Garlic Butter, Roquefort
or Peppercorn

HERB CRUSTED LAMB Herb Crusted Lamb Roulade | Confit Onion & Herb Stuffing |
Jerusalem Artichoke | Garlic Dauphinoise | Jus

GRILLED SEABASS Grilled Whole Seabass | Herb Crust | Balsamic Glaze | Lemon |
Saffron Risotto

MISO AUBERGINE v Griddled Miso Aubergine | Sour Cream | Pomegranate | Baby
Vegetables

desserts

GREEN TEA PANNACOTTA Green Tea Infused Set Custard | Cardamon Tuile

CHOCOLATE TORTE Dark Chocolate | Hazelnuts | Espresso Crème Anglaise

DULCE DE LECHE TART Salted Caramel | Dulce de Leche | Cinnamon Pastry |
Fior di Latte Gelato

Canapes

£10 PER PERSON
AVAILABLE ALONGSIDE OUR FINE DINING MENU |
ALL DIETARIES CATERED |
CHOOSE THREE CANAPES FROM OUR MENU

STAFF TO SERVE

STAFF DEPENDANT ON GUEST NUMBERS
4 HOUR HIRE MINIMUM, £20 PER HOUR

WHIPPED GOATS CHEESE Honey | Lemon | Blini v

MINI CHIPOLATA SAUSAGE Wholegrain Mustard | Honey

WATERMELON FETA Basil | Balsamic Glaze v

PARMA HAM Bocconcini | Fresh Basil

KATSU CHICKEN Pickled Ginger Skewer

PANCETTA ARANCINI Pea | Tomato Reduction

KOREAN BBQ BEEF Black Sesame Pastry

SEASONAL VEG GYOZA Sweet Chilli Dip vg

SKEWERED CHORIZO Garlic Mayo | Onion Crumb

STICKY GLAZED PORK Belly | Apple Reduction

HOT HONEY CHICKEN Panko Crumb | Nigella Seeds

RARE ROAST BEEF Mini Yorkshire | Mustard Mayo

BLOODY MARY Prawn Shots | Hot Sauce

BEEF CARPACCIO Mustard Cream | Parmesan Shortbread

CHICKPEA FALAFEL Pistachio | Za'atar Beetroot vg

CHARLOTTE POTATO Hassleback | Smoked Salt | Garlic Beurre v

PARMESAN SABLE Creamed Stilton | Apricot Compote v

SMOKED SALMON Lemon Blini | Caviar

PULLED PORK Tortilla Chip | Lime | Pickled Shallot

MERGUEZ SAUSAGE Mint | Tzatziki Dip

v