GLASS HOUSE

BUFFET

MENU

GLASS HOUSE

18 PER PERSON

HERITAGE TOMATO SALAD
Oil, Sea Salt

PRESSED HAM HOCK TERRINE
Piccalilli, Toasted Sourdough

FREE RANGE CHICKEN & LEEK PIE
Buttery Shortcrust

HOT-SMOKED MACKEREL PATE
Oatcakes, Pickled Cucumber

NEW POTATO SALAD
Mustard Dressing, Watercress

SEASONAL GARDEN GREENS
Lemon & Herbs Dressing

TREACLE TART
Clotted Cream

GLASS HOUSE

22 PER PERSON

SMOKED TROUT & HORSERADISH MOUSSE
Rye Crispbread

RARE ROAST BEEF
Horseradish Cream, Yorkshire Pudding

WILD MUSHROOMS & THYME QUICHE
Pecorino Cheese

ROAST CHICKEN SALAD
Celery, Apple, Walnuts

TOMATO & BURRATA SALAD
Basil Oil

LOCAL CHEESE & CHARCUTERIE SELECTION
Cured Ham, Coppa, Air-dried Beef, Pickles

STICKY TOFFEE PUDDING
Pouring Cream

GLASS HOUSE

28 PER PERSON

OAK SMOKED SALMON CARPACCIO
Pickled Fennel, Capers, Dill Dressing

RARE ROAST BEEF FILLET
Mustard Seeds Crust, Watercress

SMOKED DUCK BREAST
Heritage Beetroot, Horseradish Creme

MINI DRESSED CRAB POTS
Lemon, Dill, Pickled Cucumber

ENGLISH CHEESE SELECTION
Pevensey Blue, Sussex Charmer, Sussex Brie, Artisan Crackers, Chutneys

CHARRED ASPARAGUS & BROAD BEAN SALAD
Mint, Pecorino

RASPBERRY & LEMON POSSET
Shortbread Biscuits