

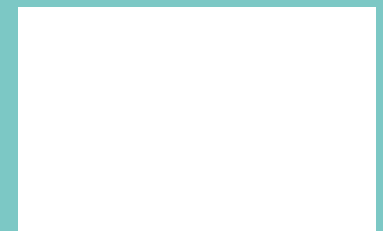


Conference & Banqueting Menus 2020

Devonshire Park Catering
The Point, College Road,
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Welcome...

Our catering team have over 20 years of experience in catering for large banquets and receptions and have created an exceptional set of mouth watering menus which reflect the latest in modern cuisine, as well as traditional classics.

We have fully licensed bars in both the Floral Hall and Gold Room which can remain open for the duration of your reception and come fully staffed as part of your package.

Please advise us in advance if any of your guests have food allergies or specific dietary requirements and we will aim to meet their needs. Ingredients such as nuts will be highlighted on the display menus, but this does not mean that all other dishes exclude such ingredients. If you have delegates with special dietary needs, please advise your account manager and ask your guest to highlight the fact on the day. Our aim is for all guests to enjoy their dining experience with us.

✔ These dishes are suitable for vegetarian diets.
Other diets may be catered for by arrangement.

To book catering for your event or to discuss your requirements, please email:

DevonshireParkCatering@Lewes-Eastbourne.gov.uk
or call: **01323 415779**

All prices are exclusive of VAT charged at the current rate.
Prices are subject to change.



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Refreshments

On a per person per serving basis

Tea and Coffee	£1.50
Tea, Coffee and Biscuits	£2.00
Danish Pastries or Muffins	£1.60
Bacon Rolls	£3.50
French Pastries and Cream Cakes	£3.00
Cut Fresh Fruit Selection	£2.50
Fresh Whole Fruits	£1.75
1 Litre bottles of Still or Sparkling Water	£2.25
1 Litre Jugs of Orange or Apple Juice	£3.00
Tea or Coffee with Danish Pastries or Muffins	£3.00



Finger Buffet Selector

On a per person per serving basis

Assortment of Sandwiches, including vegetarian with Crisps	£4.50
Tortilla Chips with Salsa Dip ✓	£0.65
Cherry Tomato, Olive and Cheese Mini Kebabs ✓	£0.85
Cumberland Stubbies with Mustard Mayonnaise	£0.95
Mini Sausage Rolls	£0.95
Vegetable Samosas with Sweet Chilli Dip ✓	£0.95
Mini Onion Bahjees ✓	£0.95
Cajun Spiced Potato Wedges with Chive Mayonnaise ✓	£0.85
Vegetable Quiche Fingers ✓	£1.00
Asian Spiced Mini Chicken Bruschetta with Sour Cream	£1.30
Cod Goujons with Tartar Dip	£1.30
Chicken Satay with Satay Sauce	£1.30
BBQ Chicken Drumsticks	£1.30
Hot & Kickin' Chicken Wings	£1.30
Tuna & Red Onion Bruschetta	£1.50
Spicy Tomato Bruschetta ✓	£1.50
Moroccan Lamb Kebabs	£1.80
Butterfly Prawns with Sweet & Sour Dip	£1.80
Pizza Bites	£0.95
Cut Fresh Fruit Selection to include Melon and Pineapple ✓	£2.50
Fresh Whole Fruits to include Apples, Bananas, Oranges and Grapes ✓	£1.75



Executive Buffet Menu £6.50

Price includes your choice of one sandwich or roll, a selection of wraps, crisps and a drink per person.

Sandwiches

- Brie, Redcurrant & Salad ✓
- Beef & Horseradish
- Bacon, Lettuce & Tomato
- Coronation Chicken
- Chicken, Bacon & Spring Onion
- Chicken & Sweetcorn
- Chicken & Bacon
- Chicken Tikka
- Duck in Hoisin Sauce
- Egg Mayonnaise ✓
- Egg & Red Onion Salad ✓
- Ham Salad
- Ham, Tomato & Mustard
- Houmous & Salad ✓
- Mature Cheddar Ploughmans ✓
- Mature Cheddar & Chutney ✓
- Mature Cheddar & Red Leicester with Spring Onion Mayonnaise ✓
- Mature Cheddar Salad ✓
- Smoked Salmon, Cucumber & Dill
- Smoked Salmon & Cream Cheese
- Prawn Cocktail
- Roasted Chicken Salad
- Tuna Mayonnaise & Cucumber
- Tuna & Sweetcorn

Crisps

Handmade crisps from Pipers to include the following flavours

- Sweet Chilli
- Cheddar & Onion
- Sea Salt
- Black Pepper & Sea Salt
- Cider Vinegar & Sea Salt

Cold Beverages

Served in single serve bottles

- Traditional Lemonade
- Ginger Beer
- Raspberry Lemonade
- British Blackcurrant Crush
- Elderflower Pressé
- St Clements Pressé
- Mineral Water - Still or Sparkling
- Folkington's Orange Juice
- Folkington's Apple Juice
- Coca Cola
- Diet Coca Cola
- Sprite
- Fanta Orange

Hot Fork Buffet

Please select two main dishes. All dishes are accompanied by a suitable potato or rice dish and seasonal vegetables. £12.50

Beef Lasagne (Vegetarian option available) ✓

Layers of meat, cheese sauce & tender pasta topped with a melted cheese

Moroccan Lamb

Tender lamb braised with Middle Eastern spices, dried fruits and fresh mint

Beef Bourguignon

Sautéed and braised beef with red wine, button mushrooms and smoked bacon

Texan Chilli Con Carne (Vegetarian option available) ✓

Lean ground beef with red beans and fresh chilli peppers

Chicken and Asparagus Supreme

Sautéed supreme of chicken with asparagus tips in a cream sauce

Penne Pasta with Buffalo Mozzarella and Roast Cherry Tomatoes ✓

All bound with a rich tomato sauce and finished with fresh herbs

Salmon and Leek à la Crème

Poached fillet of salmon with julienne of leeks, finished with cream and dill

Catalan Chicken

Sautéed breast of chicken with garlic, tomatoes, paprika and chorizo sausage

Traditional Irish Stew

A classic lamb dish with a garnish of sautéed greens

Tuscan Bean Stew with Gnocchi ✓

A selection of Italian beans stewed with celery, tomatoes, oregano and garlic

Chicken & Lentil Curry

Lovely thick curry served with baby naan bread

Cold Fork Buffet

On a per person per serving basis. £12.50

Honey Roast Ham

Roast Sirloin of Beef (£2.50 supplement)

Roast Chicken

Vegetable Quiche ✓

Cous Cous ✓

Selection of Salads

Mixed Salad Leaves ✓

New Potatoes with Sea Salt and Parsley Butter ✓

Freshly Baked Crusty Rolls with Butter ✓

Dessert Buffet

On a per person per serving basis. £6.00

Fresh Fruit Salad

Profiterole Towers with Fresh Strawberries

Selection of Gateau, Torte & Cheesecake



Canapés

Minimum of 10 people

Canapés are a light item to be served at a drinks reception and are not a substantial meal.

Select any 3 Canapés £5.50

Select any 5 Canapés £8.00

Select any 6 Canapés £9.50

Cold Canapés

Bloody Mary Oyster Shots

Bruschetta Niçoise

Smoked Salmon, Sour Cream and Caviar Blini

Mini Prawn Cocktail

Parmesan and Zucchini Frittatas ✓

Bocconcini, Olive and Cherry Tomato Skewers with Pesto ✓

Garlic Bruschetta, Rare Roast Beef and Coriander Cream Cheese

Tandoori Chicken, Cucumber Riata and Naan Bread

Sussex Canapés Selection

Mini Shepherds Pie with Downland Lamb

Sussex Cheesy Skewers with Baby Tomato Chutney & Red Onion Relish ✓

Smoked Ashdown Forest Cheddar Canapés served on Toast with Local Apple & Ale Chutney Mixed with Figs ✓

Rye Down Sausage Pancakes with Homemade Tomato Chutney & Red Onion Relish

Hot Canapés

Lamb Kofta with Spiced Yoghurt

Thai Coconut Prawns with Sweet Chilli Dipping Sauce

Tarragon and Roasted Lime Scallops

Baby Potato Bites with Pancetta and Gruyère Cheese

Deep Fried Mozzarella Sticks with Chilli Pesto Dipping Sauce ✓

Filet Mignons with Béarnaise Sauce

Chive Pancakes with Sausages and Caramelised Onions

Fish Cakes with Rice Wine Vinegar Sauce

Mushroom and Herb Palmiers ✓

Mini Cottage Pies



Sweet Canapés

1 for	£1.50
Selection of 3	£4.50
Selection of 4	£5.50

Mini Traditional British Cakes

Spiced Carrot
Coffee
Blueberry & White Chocolate
Raspberry & Vanilla

Mini Afternoon Tea

Black Forest Gâteau
Victoria Sponge
Strawberry & Cream Scones

Mini French Patisserie

Chocolate Shortbread
Fraisier
Opera Cake
Chocolate Éclairs
Apricot & Pistachio
Raspberry Shortbread
Almond & Lemon Sponge
Chocolate, Toffee & Pecan Tart



Afternoon Tea

Homemade Plain & Fruit Scone, Butter, Preserve & Cream served with Tea or Coffee	£4.50
Sandwiches, Plain or Fruit Scone, Butter, Preserve & Cream served with Tea or Coffee	£7.00
Sandwiches & Cake served with Tea or Coffee	£6.50
Slice of Traditional Cake	£2.00

Nibbles

On a per person per serving basis.

Nuts & Crisps	£1.50
Nuts, Crisps & Olives	£2.75



Fine Dining Menu Selector

Minimum of 10 people.

Two Courses - £22

Three Courses - £28

Please select one starter, two main courses and one dessert.

Starters

Melon duo served with a berry compote ✓

Tomato and basil soup ✓

Fresh asparagus draped with smoked halibut and roquette salad with a fresh herb and lime vinaigrette (according to season and a £2 supplement)

Rosette of smoked salmon with Greenland prawn and a garden leaf salad, dressed with lemon and caper vinaigrette (£1 supplement)

Smoked mackerel parfait with toasted ciabatta

Creamy potato and leek soup ✓

Feta cheese and tomato salad with dressed roquette ✓

Buffalo mozzarella and grilled aubergine stack with advocado salsa ✓

Goat's cheese, sundried tomato and basil terrine with toasted brioche ✓

Spicy butternut squash soup ✓

Main Course

Served with a choice of vegetables and potatoes including, Mediterranean vegetables, bundle of roasted vegetables or seasonal vegetables and fondant, roast, dauphinoise or baby new potatoes.

Breast of Chicken wrapped in Pancetta, served with a pimento and parmesan risotto, garnished with deep fried roquette leaves

Lamb with a rosemary, redcurrant and a red wine jus (£2 supplement)

Chicken breast filled with herbie sausagemeat and served with brandy and mushroom sauce

Sauteed fillet of beef with wild mushroom and cognac cream (£3 supplement)

Oven roasted fillet of Scottish salmon with sea salt and cracked black pepper Bernaise sauce

Seared honey glazed breast of duck with a Morello cherry Española (£2 supplement)

Breast of chicken marinated in Sussex honey and lemon

Lamb rump Galician style with garlic, paprika, chorizo, red peppers and red onion (£2 supplement)

Seared and oven roasted sea bass fillet served a concasse of tomato and fennel (£3 supplement)

Main Course cont.

Pork escalope with apple and calvados cream sauce

Spicy pan fried tofu with a garlic chilli and tomato hot dressing ✓

Wild mushroom ravioli, roquette pesto and parmesan shavings ✓

Spinach and pecorino cheese tart with vine cherry tomato and truffle oil ✓

Baked red pepper stuffed with vegetable couscous and sautéed tofu with a tomato and basil sauce ✓

Desserts

White and dark Belgian chocolate torte served with fresh raspberries and Devon clotted cream

Classic raspberry cheesecake with clotted cream

Champagne and strawberry torte with raspberry sauce and a rosette of crème chantilly

Honeycomb and caramel cheesecake with crème chantilly & caramel sauce

Tiramisu

White chocolate and Kirsch cherry roulade

Desserts cont.

Madagascan vanilla panna cotta with fresh raspberries

Chocolate and orange mousse

Apple and almond tart with a green apple sauce

Banoffee pie with a caramel sauce

Hazelnut and praline mousse

Trio of desserts (£2.50 supplement)

Extras

Cheeseboard - selection of mature cheddar, brie & stilton served with grapes, celery & biscuits £5.00

Mints served with the coffee £1.00

All fine dining menu's include post-meal Coffee.

Gluten Free options available

Bespoke menus available upon request

We are able to cater for any special dietary requirements



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