



The Hub 3 Course Supper in the Woods - Sample Menu

Either served in The Hub itself or the Woods by your pitch, in the evening with potential for exclusive use of the Hub space for your group. Please select one dish from each course for your party which would then be served 'Family-style' with a selection of seasonal side dishes.

Starters

Homemade Mushroom Pâté, Smoked Mackerel Pâté served with local bread

Green Bean, New Potato and Black Olive salad

Sharing board: Charcuterie and Cheeses with Homemade Chutney and Chilli Jam. Anti-pasti, Marinated Olives Local breads and homemade dips (This platter is charged at an additional £3.50 extra PP, Dietary requirements are easily accommodated within this sharing dish).

Bloody Mary Seafood Platter (£2 extra PP). A fun modern twist on the good old Prawn cocktail

Main Course

Sussex beef bourguignon

Spanish Pork with Green Olives and Peppers

Tomato and Caramelised Onion Tartlets (vegetarian)

Camembert stuffed free range chicken wrapped in local bacon in a white wine sauce

Green Thai curry with Sweet Potato (vegetarian)

Cold wild Salmon with Watercress sauce

All the above served with:

Open fire warmed Jacket Potatoes or local New Potatoes with Herb Yoghurt
Seasonal Vegetables or Baby Leaf salad with Edible Flowers

Dessert

Individual Meringues filled with seasonal Fruits and topped with Raspberry Coulis

Double Chocolate Brownies with Chocolate sauce

Individual Banoffee Pies

(£30 per head)

This is purely a sample for a minimum of 10 guests; all foods within this price range are subject to change due to availability and seasonality. The price per head includes the hire of all the cutlery, crockery, linen and glasses - which does not require washing up. All food is prepared in advance, with the main course & seasonal vegetables being finished off over the camp fire.

Allergen advice: Due to the nature of our business we cannot guarantee a 100% allergen free environment, nor can we guarantee against the processes used by our suppliers or products which may be produced in an environment with other allergens. Please inform your waiter before ordering of any special dietary requirements that you may have. We do not run a one-tell policy across this site.