



Dessert Menu

Cheese Tower starting from the top:

Capricorn Goat Cheese: mild and crumbly, slightly nutty flavour.

Award winning Camembert, smooth and creamy.

Pierre Robert: matured, full meltingly rich, smooth butter flavour.

Sussex Blue: a sharp and creamy cheese with light blue veins

Olde Sussex: A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 6-8 months.

Served with biscuits, artisan bread, celery, relishes and grapes.

Serves 30 to 35 persons At £345

In unlikely event that there is any left-over cheese, we will box it for you to take home to enjoy.

Summer Fruit Platter

Selection of summer fruits: melons, watermelon and strawberries with cherries or peaches and nectarines as best available.

At £8 per person

Petit Fours

Dark Chocolate Truffles, Macaroons, Lemon Drizzle Cake, Millionaire Shortbread.

At £10