

BUFFET MENUS

THE CUCKMERE BUFFET

£28.50 per person

Selection of handmade sandwiches on white and granary bread

Roast topside of beef and horseradish

Sussex ham and Dijon mustard

Poached chicken, bacon and spring onion mayonnaise

Atlantic prawns with Marie Rose sauce

Blue fin tuna mayonnaise with red onion

Grated cheddar cheese and mango chutney (v)

Hummus and roasted bell peppers (vegan)

Guacamole, carrot and beetroot (vegan)

Black sesame seed pork and rosemary pastry rolls

Vegan pastry rolls can be added to your buffet on request

Selection of handmade pastries and tartlets

Warm mini-Danish pastries

Chocolate and Chantilly cream eclairs

Crème patisserie fruit tartlets

Banoffee tartlets

Tea/Coffee

HYDRO HOTEL FINGER BUFFET

6 Items - £34.50 per person

8 Items - £37.50 per person

Selection of handmade sandwiches on white and granary bread

Roast topside of beef and horseradish

Sussex ham and Dijon mustard

Poached chicken, bacon and spring onion mayonnaise

Atlantic prawns with Marie Rose sauce

Blue fin tuna mayonnaise with red onion

Grated cheddar cheese and mango chutney (v)

Hummus and roasted bell peppers (vegan)

Guacamole, carrot and beetroot (vegan)

Plus 6 or 8 items from below:

Handmade oriental crispy duck spring rolls with hoi sin sauce

Mini beef burger and red onion marmalade sliders

Sticky teriyaki chicken and spring vegetable skewers G/F

Mini pork pies

American style barbeque pork rib G/F

Bacon, pork and egg terrine with a hot water crust pastry

Lamb skewers with minted tzatziki

Garlic sweet chilli and lime prawns

Panko breaded deep fried brie (v)

Mint feta, and Pea frittatas (v) G/F

Handmade bell pepper, carrot and beansprout spring rolls (vegan)

Vegetable crudités (vegan) with guacamole, hummus and tomato salsa. dips G/F

Italian sun blushed tomato, basil and black olive slices (vegan) G/F

Fresh fruit platter (vegan) G/F

A Selection of Mini cakes and Pastries

Tea/Coffee

For Reservations or Events, a minimum of 15 guests is required.

Please inform us if you have any allergies or dietary restrictions. We take care to accommodate, but all our dishes are prepared in kitchens that may contain traces of common allergens (e.g. gluten, dairy, nuts and soya).