



HARDINGS

FIRST CLASS CATERERS

2020 Menus



FIELD PLACE
Manor House & Barns



Welcome to Hardings Catering

We are the sole providers of all things Food & Beverage at Field Place Manor House & Barns. We pride ourselves on our flexibility with clients to help create bespoke packages to suit all requirements, tastes and budgets that ensure all events run with seamless precision.

About Us

Hardings are a family run catering business based in Sussex who specialise in weddings, private and corporate events.

For 18 years, the entire team at Hardings has worked tirelessly to establish our reputation as one of the South Coast's premier caterers. Our clients trust us to provide a top-quality service, with excellent food, service and event management.

This has resulted in our appointment at some of the South Coast's most prestigious venues.

Please note that all prices quoted **include VAT**.

Weddings & Events

Please see below details and sample pricing for a Wedding or Event, however please remember that we would be delighted to offer bespoke menus to suit all individual requirements and tastes.

Rest assured we will provide everything needed for the event including: -

- ❖ Full menu consultation with one of our dedicated team
- ❖ All white table linen
- ❖ All white crockery and cutlery
- ❖ All glassware
- ❖ Complete set up and clear down
- ❖ Fully trained and uniformed service staff
- ❖ Dedicated event/catering manager

Finger Canapés

The perfect way to start any Wedding and Event with some delicious homemade finger canapés. We can offer the traditional Smoked Salmon Blinis and Asparagus & Hollandaise Tarts to the quirkier Spicy Wontons with Asian Salsa or the ever-popular selection of Slider Burgers with our Homemade Buns.

Wedding Breakfast & Main Event

Our team of event managers and chefs will create the perfect bespoke options for your day ranging from the traditional three course seated wedding breakfast (the first meal when you are married), to an informal BBQ.

Evening Buffet

This can be a tricky option so why not offer a selection of Hot Served Favourites including Fish and Chip Cones or our selection of Hot Brioche Buns to include BBQ Pulled Pork, Hot Fish Finger and Rocket and our Famous Meat Ball in Tomato Sauce.

Alternatively, why not try Local Cheese and Pate Boards full of Sussex Cheeses, Homemade Terrines, Pickles, Homemade Chutneys, Artisan Biscuits, Warm Breads and Fresh Fruit

It is of course important to remember that we will endeavor to create the perfect package for you and your guests and design YOUR menu to suit your individual requirements, please do let us know if you have a specific menu in mind and we can create a totally bespoke menu for you.

For information on all our services please do not hesitate to contact one of our team on **01903 212869** or email **info@hardingscatering.co.uk**

Canapé Reception Menu

Cold Canapés

Seafood

- Beetroot Carpaccio of Salmon with Lime Crème Fraiche
- Red Thai Salmon Fish Cakes
- Local Smoked Salmon Blinis with Quail Eggs and Caviar
- King Prawn Remoulade Tart
- Smoked mackerel Rillettes, Pickled Cucumber

Meat

- Chimichurri Chicken Skewer
- Rolled Ham Hock and Caper Berry Terrine
- Oriental Confit of Duck on Spiced Toasts
- Parma Ham and Chive Croquettes
- Spanish Style Tortilla with Ham Hock
- Bacon, Mozzarella & Egg Tart
- Peking Duck Pancake, Cucumber, Shallot, Hoi Sin
- Chicken, Celery, Rocket & Herb Mayo Finger sandwich

Vegetarian

- English Asparagus Tartlets with Saffron Hollandaise & Roast Red Pepper
- Goats Cheese, Wild Mushroom, Black Olive Tapenade and Pesto
- Chargrilled Halloumi and Courgette with Tomato Hummus and Rocket
- Caprese Skewer. Cherry Tomato, Bocconcini & Basil
- Corn Fritters, Spicy Aioli
- Parmesan, Garlic & Mushroom Muffin
- Kale & Onion Pakora, Chilli Jam
- Potato Rosti, Lime Peanut Sauce
- Tofu & Vegetable Nori Roll, Soy sauce

Canapés @ £2.50 per item

Alternatively please select 6 canapés per person @ £12.00 per person

Hot Canapés

Seafood

- Tempura of Tiger Prawns with Sweet Chilli Sauce
- Mini Spiced Salmon Bamboo with Yoghurt Dip
- Goujons of Salmon with Lime and Sesame Yoghurt Dip
- Thai Crab Cakes
- Tiger Prawn & Chorizo Skewer

Meat

- Mini Yorkshires with Roasted Beef and Horseradish
- Mini Sussex Beef Burgers with Tomato and Chilli Relish
- Moroccan Beef Meatball, Romesco
- Classic Sausage Roll with HP Sauce
- BBQ Pork Cigar, Chilli Plum Dip
- Classic Satay Chicken Skewer, Peanut Sauce
- Lamb Kibbeh, Sumac Spiced Yoghurt
- Southern Style Popcorn Chicken, Ranch Dressing

Vegetarian

- Curried Pea & Potato Tart
- Spinach & Feta Filo Pastry
- Pumpkin Croquette, Aioli
- Tomato, Feta & Pesto Arancini
- Mini Vegetarian Pizzetta
- Mexican Bean Pastry Taco
- Sussex Rarebit with Harvey's Beer & Sussex Cheddar
- Asparagus Tartlets with Saffron Hollandaise
- Vegetable Spring Rolls, Carrot & Sweet Chilli Dip

Canapés @ £2.50 per item

Alternatively please select 6 canapés per person @ £12.00 per person

Our finger canapes are an effective and stylish way to welcome your guests with a more informal, relaxed atmosphere which can be served pre-dinner or a standalone reception.

Presented on wooden boards or black slate these can be circulated on trays by our service staff or we can create food stations for the canapes to be served from.

Field Place Manor House & Barns Wine List

Whites

Bottle

Garganega/Pinot Grigio, Bella Modella	£20.50
Delicate with crisp apple notes	
Chardonnay, Pattersons Private Reserve.....	£21.50
A lighter style of Chardonnay with a soft creamy touch	
Sauvignon Blanc, Sepa Moya	£23.00
Fresh with hints of tropical fruit and lemon	

Reds

Merlot, Santa Lucia.....	£20.50
Soft and smooth with spicy notes and a hint of cherry	
Shiraz, Pattersons Private Reserve.....	£22.00
Bold with added softness from the subtle hint of oak	
Rioja, Manzanos Finca	£24.00
Elegant and velvety with red fruit and liquorice notes	

Rose

La Bastille Cabernet Sauvignon Rose	£20.00
Belfiore Pinot Grigio Blush.....	£23.50

Bubbles

Casa Defra Rose Spumante (Dry), Italy.	£26.50
Cielo Prosecco Spumante, Italy	£29.50
Joseph Perrier NV Champagne	£45.00

All costs are charged per bottle and on consumption

Drinks Reception Menu

Wine & Bubbles

- Selected White, Red and Rose Wines £5.50
- Prosecco, Cielo Spumante £6.50
- Freshello Roboso Rose Spumante £5.50
- Bucks Fizz £4.90
- Champagne Joseph Perrier..... £9.00
- Nyetimber Classic Cuvee, Sussex, England £9.50

Long Drinks

- Brighton Gin, Folkingtons Tonic, Crushed Fresh Orange..... £7.00
- Blackdown Sussex Vodka OR Gin, Folkingtons Garden Tonic, Olives..... £5.70
- The Sussex G & T..... £7.50
Mayfield Sussex Hop Gin, Folkingtons Tonic, Fresh Lemon
- Pimms No 1 Fruit Cup..... £6.50
- Aperol Spritz..... £9.00
Aperol, Prosecco, Soda & Fresh Oranges

Soft Drinks

- Selection of Eager Fruit Juice £5.95 / litre
Choose from Cloudy Apple, Orange or Cranberry
- Sparkling Mocktail..... £6.25 / litre

Package

Drinks Package, includes:

- A welcome drink for all guests, choose from Wines, Prosecco, Pimms or Bucks Fizz includes Soft Drinks as standard)
- ½ bottle Still Wine per person (choose from our list)
- A toast of Prosecco

£22.00

Snacks & Nibbles

- Home Roasted Chilli Nuts
- Warm Pitta with Houmous
- Marinated Mixed Olives
- Tortilla Chips with a Selection of Dips

£5.95

All costs are per person unless stated. All costs include VAT

Wedding Breakfast Menu

To start

Meat

- Confit Chicken & Duck Terrine, Mustard Greens, Pickled Red Onions, Rosemary Crostini
- Chorizo Croquettes, Smashed Chickpeas & Chilli, Baby Watercress, Lime Dressing
- Honey Roasted Figs, Crispy Serrano Ham, Creamed Blue Cheese Bruschetta, Olive Oli
- Parma Ham, Seasonal English Asparagus, Polonaise (Breadcrumbs, Egg & Parsley), Lemon Oil (May to July only)
- Artisan Cured Meats, Creamy Burrata Mozzarella, Sicilian Olives, Ciabatta Croute, Rocket Leaves

Seafood

- The Classic Cocktail. Prawns bound in Marie Rose Sauce on Crisp Iceberg Lettuce, Cayenne, Lemon & Tomato
- Sussex Gin Cured Salmon, Pickled Fennell Tips, Baby Beets, Torn Croutons, Lemon Dressing
- Salmon & Prawn Tian on Potato & Horseradish Salad, Herb Crumb, Smashed Avocado, Smoked Tomato Coulis
- Smoked Mackerel Rillettes, Pickled Cucumber, Samphire Salad, Toasted Onion Bread
- Crab Arancini, Caramelised Lemon, Aioli with Chilli, Seasonal Leaves

Vegetarian

- Torched Smoked Tofu, Roasted Beets, Candy Beet Carpaccio, Sage Crisps, Hazelnut & Juniper Dressing (Vegan)
- Seasonal Heritage Vegetables, Roasted Onion Houmous, Pomegranate
- Watercress, Potato and Pea Soup, Chilli Oil & Crème Fraiche
- Warm Wild Mushroom & Tarragon Tart, Carrot & Caraway Salad
- Cheese & Tomato, Textures of Heritage Tomatoes, Shaved Parmesan, Buffalo Mozzarella, Pesto Dressing, Torn Croutons & Micro Basil
- Griddled Courgette, Oyster Mushrooms, Artichoke Hearts, Sunblushed Tomato, Raspberry Vinaigrette (Vegan)

Wedding Breakfast Menu

To enjoy

Meat

- Confit of Gressingham Duck Leg, Port & Sour Cherry Sauce, Buttered Curly Kale, Fondant Potato
- Twice Roasted Pork Belly, Crackling, Roasted Braeburn Apple, Smashed New Potato, Seasonal Vegetables
- Venison & Red Wine Sausages, One Pot Mixed Bean & Mushroom Cassoulet, Sautéed Mixed Mushrooms, Pea Shoots
- Sussex Blade of Beef, topped with Caramelised Onion, Red Wine Sauce, Seasonal Potatoes & Vegetables
- Chicken Ballotine wrapped in Bacon, Mushroom Farce, Sweet Potato Mash, Season Vegetables
- Chicken Fillet, Tarragon Sauce, Fondant Potato, Roasted Squash, Smashed Peas
- Lamb Rump, Braised Lamb Shoulder Croquette, Smashed Potatoes with Mint, Pea Puree, Salsa Verde

Seafood

- Pan Roasted Sea Bream or Sea Bass, Sicilian Ratatouille, Basil Dressing
- Herb Crusted Salmon Fillet on Garlic & Chilli Roasted Mediterranean Vegetables & Sweet Potato, Watercress Sauce
- Smoked Haddock Fillet, Bubble & Squeak, Tenderstem Broccoli, Soft Poached Egg, Caper Butter Sauce

Vegetarian

- Tofu & Chilli Croquette, Heritage Carrot, Parsnip Puree, Toasted Pistachios
- Quinoa, Beetroot & Mushroom Wellington, Parsley Gremolata (Vegan)
- Tian of Grilled Aubergine, Polenta & Red Pepper, Carrot Puree, Black Olive Crumb
- Grilled Leek & Feta Tart, Tomato & Black Olive Sauce
- Potato Gnocchi with Pumpkin Veloute, Fresh Goats Curd, Pine Nuts and Parmesan Crisps
- Vegetable Risotto with Roasted Cherry Tomatoes, Tenderstem topped with Rocket, Parmesan & Chilli Oil

All main courses will be served with Seasonal Vegetables of your choice

Wedding Breakfast Menu

Something Sweet (or Savoury)

- Vanilla Panna cotta, Poached Rhubarb, Ginger Cookie Crumb
- Dark Chocolate & Coconut Pot, Cherry Compote, Amaretto Biscuit
- Classic Tarte au Citron, Lime Infused Meringue, Raspberry Sorbet
- Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream
- Banoffee Pie, Caramelised Bananas, Salted Caramel Sauce, Chocolate & Biscuit Soil, Clotted Cream
- Eton Mess, Crushed Meringue enveloped with Mango, Summer (or Autumn) Berries, Micro Basil
- Dark & Milk Chocolate Truffle Mousse, Toasted Hazelnuts, Shortbread Fingers
- Plum & Apple Crumble Tart, Vanilla Mascarpone Cream, Praline
- Chocolate & Orange Brioche Bread & Butter Pudding with Orange Custard Sauce
- Coffee Crème Brulee, Caramelised Orange, Shortbread Biscuit
- Vanilla & Passion Fruit Cheesecake on a Granola Crumb, Passion Fruit Sauce, Chantilly Cream
- Key Lime Pie, Torched Italian Meringue
- Sussex Cheeseboard, Homemade Chutney, Quince Paste &
- Artisan Biscuits and Breads

Our menus detailed here are of course samples, however we do recognise that you may well have a favourite dish or recipe that you would like to see at your wedding.

We will be delighted to meet with you to design a bespoke alternative for your special day.

The Wedding Breakfast menu will include as standard
**A selection of Artisan Breads with Salted Butter, Olive Oil & Balsamic
Filter Coffee and Chocolate Truffles**

Two Course @ £44.95 per person

Three Course @ £52.50 per person

Prices include VAT

Wedding Breakfast BBQ Menu

Please select up to 4 Meat and/or Seafood items

Served from the Buffet

- Peri Peri Spiced Boneless Chicken
- Chermoula Lamb and Sweet Pepper Skewers
- Tandoori & Yoghurt Marinated Chicken
- HC own Recipe 6oz Burgers
- Flank Steak with our own Dry Spiced and Herb Rub (Spicy)
- Local Butchers Cumberland Sausages
- Reggae Reggae Pork Loin Steaks
- Blackened Swordfish Steaks
- Thai Spiced Tiger Prawn & Pepper Kebabs
- Salmon Fillet Parcels with Lemongrass and Ginger
- Chilli Marinated Smoked Tofu & Pepper Kebabs (Vegan)
- Chickpea & Courgette Burger (Vegan)
- Giant Garlic Portobello Mushroom stuffed with Stilton & Pinenuts (V)

Accompaniments served direct to your seated guests

Selection of Artisan Breads, Salted Butter, Olive Oil and Balsamic
Garlic & Herb Roasted New Potatoes Drizzled with Sour Cream & Chives

Please select 3 Salads

- Rocket, Endive, Cucumber, Spring Onion, Shaved Parmesan, Balsamic Dressing
- Tomato, Red Onion & Black Olives
- Classic Greek Salad with Feta
- Red Summer Slaw with Apple and Sultanas
- Roasted Squash, Beetroot, Onion, Walnut & Parsley
- Thai Slaw with Peanut Dressing
- Orzo Pasta, Pesto, Bacon & Peas
- Pasta, Rich Tomato Sauce, Black Olive & Feta
- Chickpea, Butter Bean & Chorizo with Chilli Dressing
- Cous Cous with Roasted Vegetables & Moroccan Spice

Wedding Breakfast BBQ Menu

To end

Dessert Buffet with a selection of Three Desserts

- Vanilla Panna cotta, Poached Rhubarb, Ginger Cookie Crumb
- Dark Chocolate & Coconut Pot, Cherry Compote, Amaretto Biscuit
- Classic Tarte au Citron, Lime Infused Meringue, Raspberry Sorbet
- Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream
- Banoffee Pie, Caramelised Bananas, Salted Caramel Sauce, Chocolate & Biscuit Soil, Clotted Cream
- Eton Mess, Crushed Meringue enveloped with Mango, Summer (or Autumn) Berries, Micro Basil
- Dark & Milk Chocolate Truffle Mousse, Toasted Hazelnuts, Shortbread Fingers
- Plum & Apple Crumble Tart, Vanilla Mascarpone Cream, Praline
- Chocolate & Orange Brioche Bread & Butter Pudding with Orange Custard Sauce
- Coffee Crème Brulee, Caramelised Orange, Shortbread Biscuit
- Vanilla & Passion Fruit Cheesecake on a Granola Crumb, Passion Fruit Sauce, Chantilly Cream
- Key Lime Pie, Torched Italian Meringue
- Sussex Cheeseboard, Homemade Chutney, Quince Paste & Artisan Biscuits and Breads

Our BBQ menus are designed to be a less formal service with guest interaction

The BBQ will be served from the buffet with all accompaniments delivered to each table.

The staff will be on hand to replenish where necessary.

The Wedding Breakfast menu will include as standard
Filter Coffee and Chocolate Truffles

Two Courses £46.50 per person

Wedding Evening Options

Finger Platter Menu

A Selection of Sandwiches on White, Wholemeal & Seeded Breads to include Meat, Fish & Vegetarian options

A Selection of Tortilla Wraps on White, Wholemeal & Seeded Breads to include Meat, Fish & Vegetarian options

- Chilli BBQ Marinated Chicken Skewers
- Tomato, Mozzarella and Basil Bruschetta (v)
- Spanish Tortilla with Mushroom & Chives (v)
- Mini Cheese Scones topped with Tomato & Onion Marmalade (v)
- Fresh Seasonal Vegetable Crudités with a Selection of Dips (v)
- Cajun Salmon Fillet Skewers
- Homemade Vegetarian Tart (v)
- Cocktail Sausages with a Honey & Mustard Glaze
- Onion Bhajis with chopped Onion & Cumber Salad (v)
- Olive Bread topped with Tapenade & Basil (v)
- Homemade Scotch Eggs
- Thai Spiced Seafood Croquettes
- Oriental Dim Sum with Soy & Spring Onion (v)
- Homemade Falafel with Yoghurt & Mint (v)
- Lemon & Ginger Chicken Fillet Kebabs
- Cocktail Steak Pies in Puff Pastry
- Chickpea and Harissa Fritters (v)
- Seasoned Potato Wedges with HP Sauce (v)
- Cocktail Vegetable Samosas with Yoghurt & Mint (v)

Please select the Sandwich OR Tortilla Wrap Option plus 6 items
£15.50 per person

Wedding Evening Options

Hot Fork Buffet

For a buffet service (minimum 30 guests) please select up to 3 main courses:

- Steak, Harveys Ale & Mushroom Pie, Onion Gravy, Potatoes and Seasonal Vegetables
- Braised Beef, Caramelized Baby Onions, Red Wine Sauce, Potatoes & Seasonal Vegetables
- Seafood Pie with Smoked Haddock & Salmon topped with Champ Potato, Served with Green Beans
- Moroccan Spiced Lamb Tagine, Lemon Cous Cous, Rocket, Cucumber & Mint Salad
- Roasted Vegetable Masala, Braised Rice, Naan Breads (v)
- Squash, Lentil & Mushroom Wellington, Seasonal Vegetables
- Traditional Beef Lasagne, Green Salad, Garlic Breads
- Goan Chicken Curry, Coconut Rice
- Reggae Reggae Pulled Pork, Caribbean Salad and Spiced Polenta
- Roasted Vegetable, Spinach and Mushroom Lasagne, Green Salad, Garlic Breads (v)
- Spiced Vegetable Tagine, Baba Ghanoush, Pomegranate, Flatbreads (v)
- Chicken & Tarragon, Potatoes & Seasonal Vegetables

£18.50 per person

Sussex Cheese Buffet

Rustic Table selection of the finest Sussex Cheese including:

- Brighton Blue, Ashdown Foresters, Sussex Brie and Mayfield Swiss to name just a few

All served with:

- Basket Display of Warm Artisan Breads,
Millers Cheese Biscuits
Selection of Homemade Pickles & Chutneys
- Fresh Fruit Platter

£11.00 per person

Wedding Evening Buffet Options

Hot Bloomer Sandwiches or Brioche Buns

Served on White & Granary Bloomer Bread or Large Brioche Buns circulated and served to your guests by our service staff

- Posh Fish Finger, Rocket & Tartare Sauce
- Grilled Halloumi & Red Pepper, Chilli Jam
- BBQ Pulled Pork with Apple Slaw
- Deep Filled Smoked Bacon Traditional HP Sauce
- Roast Beef with Onions, Baby Watercress & Horseradish
- Fresh Butchers Pork Sausages, Ketchup
- Sussex Rarebit with Tomato & Onion Salsa
- Curried Chicken with Carrot & Onion Slaw

£8.25 per item

Stonebaked Pizza Table

Choose from a selection of our Stonebaked Pizzas (6-8 Slices)

A great sharing option that can be circulated around the room by our service staff

- Pepperoni and Salami
- Ham & Mushroom
- Brighton Blue Cheese, Fig Jam, Walnuts
- BBQ Sticky Chicken & Roasted Vegetables
- Classic Margarita
- Roasted Peppers & Red Onion with Chilli Jam

We will be delighted to offer any bespoke pizzas including Gluten Free and Vegan

£13.95 per pizza

Evening BBQ (Minimum 60 guests)

- Homemade 6oz Burgers with Monetary Jack
- Cumberland Sausages
- Field Mushroom with Stilton
- BBQ Spiced Chicken
- Artisan Breads and Brioche Burger Rolls
- Mixed Green Salad
- Red Cabbage Slaw
- Potato, Gherkin & Frankfurter Salad

£18.50 per person

Evening Hog Roast (Minimum 80 guests)

- Whole Hog Roasted for 6 hours
- Rosemary, Thyme & Lemon Stuffing

Served with

- Breads and Brioche Buns
- Garlic Roasted Potatoes
- Mixed Salad
- Seasonal Slaw with Rocket
- Selection of Sauces

£18.50 per person

Fish & Chip Cones

Breaded Goujons of Cod with Rustic Chips in a Newspaper Cone

Served with Lemon Wedge, Pea Puree, Sarsons Malt Vinegar and Tartare Sauce

£8.50 per item

Chip Cones

Served in a Newspaper Cone with Maldon Sea Salt and Sarsons Malt Vinegar

£4.50 per item