

WELCOME TO THE HAYLOFT



AT



The Hayloft



WELCOME TO THE HAYLOFT FUNCTION ROOM

Situated in the heart of Cuckfield Village, the Talbot Public House and Restaurant serves a wonderful range of lunch, bar and dinner menus... and of course our traditional Sunday lunch. Add our extensive wine list, regional ales and relaxed atmosphere, there is no place better to entertain friends, family and colleagues.

In addition we have a beautiful function space, The Hayloft, available for private hire. With its oak beams, high ceiling & wooden floors, there is no better place to hold your wedding, birthday party, anniversary celebration or private dinner party. We can comfortably seat 80 guests for formal dining or 100 for an informal buffet.

The space is of course ideal for quiz nights, business meetings and social events.

We have listed below a small selection of menus available for The Hayloft; of course we would be happy to design bespoke alternatives to suit your individual requirements and tastes.

You are welcome to provide your own entertainment for any booking; however we can play any music supplied for your event.

Please note that all prices quoted include VAT



The Hayloft



AFTERNOON TEA

£16.50 per person

SELECTION OF FINGER SANDWICHES

Smoked Salmon, Black Pepper & Dill Mayonnaise

Honey Roasted Gammon & Tomato

Chicken with Tarragon

Free Range Egg & Micro Cress

Rare Roast Beef, Horseradish & Watercress

Homemade Sausage Rolls

SELECTION OF SCONES & CAKES FROM THE FOLLOWING

Plain & Fruit Scones topped with Lemon Curd and

Raspberry Preserve Rich Farmhouse Fruit Cake

Elderflower & Raspberry Sponge

Chocolate Praline Delice

Frosted Carrot Cake

Fruit Tartlets

Bakewell Tart

Filter Coffee & a Selection of Teas & Infusions

Carafes of Iced Water

INCLUDE A GLASS OF PROSECCO VIGNAL SPUMANTE

£20.00 per person

ADD A FINE SUSSEX CHEESE BOARD

£5.50 per person

Additional course of a Shared Cheese Platter to tables

Selection of Fine Sussex and English Farmhouse Cheese

with Biscuits, Fresh Fruit & Homemade Chutneys

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FINGER/STANDING BUFFET

£18.00 per person

Please select 8 items from the following to create your own bespoke buffet

COLD OPTIONS

Selection of Freshly Prepared sandwiches with a choice of fillings

Selection of Floured Tortilla Wraps with choice of fillings

Jamaican Jerk Chicken and Sweet Pepper Skewers

Tomato, Mozzarella and Basil Bruschetta (v)

Sweet Pepper, Chive & Mushroom Tortilla with Spiced Tomato Sauce (v)

Cocktail Bagels topped with Smoked Mackerel & Prawn Mousse

Fresh Seasonal Vegetable Crudités with a Selection of Dips (v)

Marinated Prawn Kebab with Pineapple & Chilli Salsa

Cajun Salmon Skewers

Cocktail Sausages with a Honey & Mustard Glaze

Onion Bhajis with chopped Onion & Cucumber Salad

Olive Breads topped with Tapenade & Basil

Homemade Scotch Eggs

Picked Ham Hock on Tomato Toast

HOT OPTIONS

Thai Spiced Seafood Croquettes with Sweet Chilli & Cucumber

Dip Oriental Dim Sum with Soy & Spring Onion (v)

Falafel with Hummus (v)

Lemon & Ginger Chicken Fillet Kebabs

Mini Peppered Steak Pies in Puff Pastry

Chickpea and Harissa Fritters (v)

Seasoned Potato Wedges with HP Sauce

Lamb and Mint Skewers

Cocktail Vegetable Samosas with Yoghurt & Mint (v)

Crispy Potato Wedges with a HP Sauce (v)

Oriental Dim Sum with Soy & Spring Onion (v)

Hickory Smoked Chicken and Chorizo

Breaded Chicken Goujons

Mini Burgers

Include a Selection of
Finger Desserts &
Pastries
£3.50 per person

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HOT STANDING/SEATED BUFFET

£18.00 per person

Please select 2 of the following plus a Vegetarian Option to create your own bespoke buffet

Chicken Fillet with Chestnut Mushrooms in a Tarragon Sauce

Braised Blade of British Beef in Bourguignon Sauce

Roasted Salmon Fillet on a Bed of Chilli Mediterranean Vegetables

Moroccan Spiced Lamb Tagine with Apricots & Toasted Almonds

Chargrilled Chicken & Chorizo in a Spiced Tomato Sauce

Classic Steak, Harveys and Mushroom Pie

Whole Roasted Gammon with Chargrilled Fresh Pineapple and Pickled

Fennel Wild Mushroom Risotto topped with Shaved Parmesan

Chargrilled Pork Loin Steak with Roasted Braeburn Apple

Roasted Plum Tomato Tart with Onion Marmalade

Roasted Mediterranean Rigatoni Bake topped with a Parmesan & Herb

Crust

All served with a Selection of Seasonal Vegetables, Potatoes or Braised Basmati Rice

Add a selection of Desserts

£4.50 per person

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PRIVATE SUNDAY ROAST AT THE

HAYLOFT £13.50 per person (£8.00 under 12's)

(Minimum 30 people)

Please choose 2 of the following (pre orders required)

12 hour Roasted Topside of British Beef

Pork Loin with Roasted Apples

Rolled Leg of English Lamb

Roasted Chicken Breast with Thyme & Lemon Stuffing

Honey Roasted Whole Gammon

Braised Blade of Beef

Whole Crown of Turkey

Fennel, Lentil & Chickpea Loaf

All served with Steamed and Roasted Vegetables

Duck Fat Roasted Potatoes

Yorkshire Pudding & Red Wine Gravy

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PRIVATE DINING @ THE HAYLOFT

Please select 2 choices for your guests – pre orders required

TO START

Tomato & Roasted Red Pepper Soup, Garlic Croutes (V)

Goats Cheese, Sunblushed Tomato, Olive and Spinach Tart, Rocket Salad and Basil Dressing (V)

Ham Hock & Chicken Terrine, Homemade Piccalilli, Celeriac Remoulade and Toasted Sourdough

Chicken Liver Parfait, Red Onion Jam, Toasted Brioche & Red Wine Syrup

Beetroot Cured Salmon, Buckwheat Blinis, Burnt Avocado and Lemon Gel

TO ENJOY

Braised Shoulder of Lamb, Confit Potato, Braised Red Cabbage with Apple & Rosemary Jus

Chicken Fillet, wrapped with Parma Ham, Leek and Wholegrain Mustard Cream, Creamed Potatoes, and Sautéed Garlic Green Beans

6 hour Braised 10oz Blade of Beef, Rich Bourguignon Sauce, Sautéed New Potatoes, Tender Stem Broccoli

Salmon, Spinach and Fennel Wellington, Saffron Mash, Tender Stem Broccoli and Dill Veloute

Orange Glazed Confit Duck Leg, Sautéed Green Beans, Dauphinoise Potatoes, Orange Scented Jus

Butternut Squash, Parsnip and Celeriac Gratin, Basil Crust, Roasted Cheery Vine Tomatoes and Basil Pesto

TO FINISH

Apple & Cinnamon Crumble, Vanilla Ice Cream

Chocolate Praline Delice, Orange Sorbet and Chocolate Soil

Raspberry Cheesecake, Ginger Crumb and Raspberry Powder

Sticky Toffee Pudding, Caramelised Pear, Clotted Cream

Chocolate Nemesis, Salted Caramel and Honeycomb Ice Cream

English Cheeseboard, Quince Jelly, Apple and Artisan Biscuits

ALSO INCLUDED

Selection of Warm Breads with Olive Oil, Aged Balsamic and Salted Butter

100% Arabica Filter Coffee and Chocolates

£24.50 Two Courses

£29.50 Three Courses

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INCLUDED IN THE ABOVE MENUS

Private use of The Hayloft with Pay or Account
bar facility All Crockery & Cutlery

Occasional Tables and Chairs

Dedicated service staff

All Glassware

All dietary requirements will of course be catered
for

All menus are of course samples, however we
would be delighted to design a bespoke menu to
suit your individual requirements and tastes.



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WEDDING PACKAGE 2015

TO START

Mezze Sharing Platter of Continental Meats, Chargrilled Vegetables, Marinated Olives, Stuffed Vine Leaves, Bocconcini, Hummus, Rockets and Shaved Parmesan

Red Wine Poached Pear with Roasted Walnuts & Barkham Blue Cheese, Shallot Vinaigrette

Sussex Ham Hock Terrine, Celeriac Remoulade with Apple & Sage Puree, Apple Beignets, and Air Dried Apple Crisps

Salad of Sussex Feta, Oven Dried Tomatoes and Marinated Olives with Rocket Pesto and Ciabatta Crisp

Confit Duck Fritter, Duck Crackling, Roasted Plums, Shoestring Vegetables, Sesame & Soy Dressing

Spiced Roasted Squash & Lentil Soup Parmesan Croutons and Vegetable Crisps

TO ENJOY

Organic Chicken Breast stuffed with Parma Ham & Wild Mushrooms, Crispy Sage Leaves, Fondant Potato, Seasonal Vegetables and a Tarragon Jus

Braised Blade of Sussex Beef with a Horseradish Rosti Potato and Baby Vegetables

Slow Cooked Lamb Rump, Chickpea & Mint Puree, Redcurrant Jus, Savoy Cabbage & Dauphinoise Potatoes

Mediterranean Vegetable & Mozzarella Filo Wrap, Chilli & Sun Dried Tomato Sauce

Trio of Butchers Sausages, Rich Port & Onion Gravy, Creamed Champ Potatoes, Braised Red Cabbage with Braeburn Apple

Confit Gressingham Duck Leg, Roasted Plums, Sautéed Pak Choi and Creamed Potato

Organic Saddleback Pork Loin Steak, Air Dried Apple, Roasted Conference Pear,

Scrumpy Cider Jus Individual Asparagus & Plum Tomato Tart, Roasted Onion Confit

Steak, Mushroom & Guinness Pie, Onion & Thyme Gravy, Champ Potatoes, Braised Savoy Cabbage & Pancetta

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TO FINISH

Raspberry and Lemon Posset with a Vanilla Polenta Biscuit

Honey and Ginger Cheese Cake with Ginger Wine Syrup and

Strawberries

Orange Chocolate Brioche and Butter Pudding with Warm Tangerine

Crème Anlaise

Pear and Ginger Beer Delice served with Blackberry Compote

WEDDING PACKAGE

£39.50 per person

Price will include:

- Hire and full access to the Hayloft from 9.00am to 12.00am
- Welcome drink on arrival
- Choose from Pimms, Prosecco or Selection of Red & White Wines
- Formal round tables of 10
- Table number stands and numbers
- All white table linen and napkins
- All crockery, cutlery and glassware
- Service staff and event manager
- Coffee and Petit Fours

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SUPPLEMENTS

Upgrade your arrival drink for your guests

CHAMPAGNE RECEPTION

£3.50

A glass of Joseph Perrier for all guests on arrival

NYETIMBER

£3.50

A classic Sparkling Wine from Sussex

CANAPÉS

£9.50

Canapés served on arrival to all guests. Based on 5 per person Please choose from the Canapé menu below

CHEESE

£4.50

Additional course of a Shared Cheese Platter to tables Selection of Fine Sussex and English Farmhouse Cheese with Biscuits, Fresh Fruit & Homemade Chutneys

WINE LIST

Please see below for a full selection of Wines and Bubbles

1/2 Bottle of Wine Per Person

£7.50

Please choose from numbers 1, 2, 11, 13 and 14

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CANAPÉ MENU SELECTION

COLD CANAPÉS

Venison Carpaccio on Rye Bread with Red Onion Marmalade and Micro Cress

Oriental Confit of Duck on Spiced Toasts

Sussex Goats Cheese with Sautéed Wild Mushrooms & Black Olive Tapenade served on Crimson Pesto Scones

Beetroot Carpaccio of Salmon with Lime Crème Fraiche

English Asparagus Tartlets with Saffron Hollandaise & Roast Red Pepper

Spanish Style Tortilla made with Free Range Eggs and Local Gammon

Goats Cheese, Wild Mushroom, Black Olive Tapenade and Pesto

Chargrilled Halloumi and Courgette with Tomato Hummus and Rocket

Mini Caprese Salad on Garlic Bread

Quails Egg and Tomato Confit on Mini Baguettes

Red Thai Salmon Fish Cakes

Parma Ham and Chive Croquettes

Local Smoked Salmon Blinis with Quail Eggs and Caviar

Aubergine, Tomato, Courgette and Anchovy Roulade

HOT CANAPÉS

Mini Sussex Beef Burgers with Tomato and Chilli Relish

Tempura of Tiger Prawns with Tahini

Shemins Curried Meatballs Spicy Tomato Sauce

Ham, Egg & Chips (Quails Egg, Picked Ham and Potato Rosti with Tomato Sauce)

Pea and Mint Croquette

Sussex Rarebit with Harveys Beer & Sussex Cheddar

Mini Spiced Salmon Bamboo with Tamarind Yoghurt Dip

Goujons of Salmon with Lime and Sesame Yoghurt Dip

Chicken Fillet Goujons with Chervil mayonnaise

Asparagus Tartlets with Saffron Hollandaise

Pea and Mint Croquette

Breaded Risotto Balls with Sun-Dried Tomatoes

Vegetable Spring Rolls with Japanese Sesame Dip

Mini Crab and Sesame Rolls

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WINE LIST

WHITE

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| 1. | Cette Nuit Blanc Vermentino/Sauvignon - VdP d'Oc, France | £15.95 |
| 2. | Cielo Tai Pinot Grigio, Venetie, Italy | £16.95 |
| 3. | La Borie Viognier, VdP d'Oc, Italy | £18.50 |
| 4. | False Bay Chenin Blanc, Western Cape, South Africa | £19.90 |
| 5. | Taringi Sauvignon Blanc Marlborough, New Zealand | £24.00 |
| 6. | Gavi Ca Da Meo Magda Pedrini, Piedmont, Italy | £25.50 |
| 7. | Raimat Albarino, Costers del Segre, Spain | £26.00 |
| 8. | The Cru she rChar donnay, California | £28.00 |
| 9. | Sancerre Hubert Brochard, Loire France | £34.00 |
| 10. | Chablis Cru Vau De Vey Dom Malandes, Burgundy France | £42.00 |

ROSE

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| 11. | Cette Nuit Grenache Rosé, VdP d'Oc, France | £15.50 |
| 12. | Chateau Cavalier Rose Provence, France | £18.50 |

RED

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| 13. | Cette Nuit Rouge Merlot, VdP d'Oc, France | £15.95 |
| 14. | Panilonco Caberne Sauvignon, Chile | £16.50 |
| 15. | Finca Manzanos Tinto, Rioja, Spain | £18.95 |
| 16. | Cielo Pinot Noir, Venetie, Italy | £18.95 |
| 17. | Espiritu Malbec Mandoza, Argentina | £24.00 |
| 18. | Chateau Jalousie-Beaulieu, Bordeaux, France | £25.00 |
| 19. | Chateau de Fleurie, Beaujolais France | £27.50 |
| 20. | Magpie Estate the Black Craft Shiraz, Australia | £28.50 |
| 21. | Mirador Rioja Reserva, Spain | £31.50 |
| 22. | Stone Paddock Central Otago Pinot Noir, New Zealand | £35.00 |

CHAMPAGNE & SPARKLING

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| 23. | Vignat Prosecco Frizzante, Venetie, Italy | £22.50 |
| 24. | Champagne Joseph Perrier Cuvee Royale, Champagne, France | £45.50 |
| 25. | Nyetimber Classic Cuvee 2009, Sussex | £47.50 |

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