

The

Hayloft

Functions & Events

Package One – Catering & Hayloft Event Space:

Free venue hire when hosting for a minimum of 30 guests choosing from one of our buffet menus starting at £16.25pp. This will include a dedicated team to look after your event & ensure everything goes smoothly on the day. You will be able to choose from one of our 5 buffet menus to cater for your event.



Package Two – Hayloft Event Space:

No catering required on the day, £200 hire fee. This will include a dedicated team to look after your event & ensure everything goes smoothly on the day. Unfortunately, we are unable to allow outside catering companies or self-catering.

Package Three – Hayloft & Private Dining Menus:

Let us host your Wedding, Private Dining Events & Business Events. We comfortably can seat 60 guests for formal dining events. Choose from a selection of 2/3 course set menus, canapé's & evening buffet options. We even have the option of creating bespoke menus for your special day / event. Canapé & evening buffet menus.



All Bookings Come With:

- A dedicated team to look after you & your guests.
- A fully stocked bar, with a great selection of local spirits & beers. Accepting cash & card.
- All table linen & tableware included.
- A space in which you can decorate the way you wish. We just ask no confetti!
- Private function/event venue separated from our main pub & restaurant, with separate WC's
- TV for presentations (if required), A great sound system with ability to play your own music through AUX cables.

Tel: 01444 455 898

Email: info@thetalbotcuckfield.co.uk

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Hayloft Events & Private Dining Menus

Main Menu

2 Course Menu @ £39.00 per person

3 Course Menu @ £45.00 per person

Children's menus are available / All menu items are subject to availability.

To Start:

Confit Chicken & Duck Terrine, Mustard Greens, Pickled Red Onions, Rosemary Crostini

Salmon & Prawn Tian on Potato & Horseradish Salad, Herb Crumb, Smashed Avocado, Smoked Tomato Coulis

Watercress, Potato & Pea Soup, Chilli Oil & Crème Fraiche (V)

Cheese & Tomato, Textures of Heritage Tomatoes, Shaved Parmesan, Buffalo Mozzarella, Pesto Dressing, Croutons & Micro Basil (V)

Mains

Sussex Blade of Beef, topped with Caramelised Onion, Red Wine Sauce, Seasonal Vegetables & Potatoes

Chicken Ballotine wrapped in Bacon, Mushroom Farce, Seasonal Vegetables & Potatoes

Herb Crusted Salmon Fillet on Garlic & Chilli Roasted Mediterranean Vegetables & Sweet Potato, Watercress Sauce

Quinoa, Beetroot & Mushroom Wellington, Parsley Gremolata (Vegan)

Dessert:

Dark Chocolate & Coconut Pot, Cherry Compote (V)

Eton Mess (V)

Classic Tarte au Citron, Raspberry Sorbet (V)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (V)

Finished with a Tea / Coffee & Chocolate Truffles

Please select two options for the Starter & Dessert Courses & Three Main Options Choices must include the Vegetarian options.

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Hayloft Events & Private Dining Menus

Roast Dinner Menu

2 Course Menu @ £27.00 per person

3 Course Menu @ £32.00 per person

Single-course options & Children's menus are available / All menu items are subject to availability.

Starters

Our starters will be changed seasonally – Please ask for our current set menu starters.

Mains

All served with a Family style service of Roasted Potatoes, Roasted Carrot & Parsnip, Seasonal Greens, Yorkshire Pudding & Gravy

Roasted Topside of Beef

Lemon & Thyme Roasted Chicken

Slow Cooked Pork Belly, Crackling, Apple Sauce

Roast Turkey Crown

Slow Cooked Lamb Shank, Mint & Rosemary

Mushroom, Squash & Sweet Potato Wellington (V)

Talbot Nut Roast (VE)

Desserts

Our Desserts will be changed seasonally – Please ask for our current set menu starters.

On the side

Cauliflower cheese (V) 5.50 // Pork & Sage Stuffing (4) 5.25 // Pigs in Blankets (4) 5.95

Seasonal Mixed Vegetables 4.50

Bespoke Menus

We understand that your event is important to you, we are always happy to work with you to come up with a menu suitable for your event. We can create 2/3 course menus to suit your occasion or event. Please ask for more details.

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Canapes

Please choose a selection of 5 canapes – **9.50 per person**

Sample Menu

Served Chilled

Smoked Salmon Blinis with Chive Cream Cheese & Caviar (DFA / GFA)

Parmesan Shortbread with Red Pepper Hummus & Black Olives

Beetroot Fritter with Goat's Cheese Mousse (GF / DFA)

Chorizo & Spring Onion Tortilla (GF)

Poached Chicken, Wholegrain Mustard & Leek Terrine on Rye Toast (DF / GFA)

Served Warm

Rarebit on Toasted Sourdough

Saffron Arancini with Parmesan

Butterflied Tiger Prawn Skewer with Dill & Mango (DF / GF)

Ham Hock & Piccalilli Croquette (DF)

Sautéed New Potato with Crisp Parma Ham & Quail's Egg (GF / DF)

Sussex Cheese Platter

13.00 per person

Local selection of Sussex cheeses, served with fresh homemade chutneys, warm Lingfield artisan breads, cheese biscuits & celery. To finish a fresh fruit salad

Brighton Blue
Ashdown Foresters
Sussex Brie
Mayfield Swiss

Light Buffet Options

We have a fantastic range of buffet options for you & your guests for a light bite to keep everyone going after their main meals. Please ask to see our range of buffet options.

A discretionary service charge of 10% is added for private dining functions. This goes to the Front of House & Kitchen Team that has looked after your event.

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