

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 £17.50pp 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 3 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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Buffet Menus

Buffet Option A:

£17.50 per person

A Selection of Sandwiches on White, Wholemeal & Seeded Breads to include:

Meat, Fish & Vegetarian options

Sesame Seed Sausage Rolls

Spanish Tortilla with Mushroom & Chives (v)

Mini Quiche Selection (v)

Tomato, Mozzarella & Basil Bruschetta (v)

Chipolatas in Honey & Mustard

Scotch Eggs with Piccalilli

Salad Bowls

Why not add a selection of fresh salad bowls to your buffet. Starting from **£3 per person**

Couscous & Roasted Vegetable Salad (VE) - **£3pp**

Classic Caesar Salad (V) - **£3.95pp**

Pasta Salad, Tomato, Mozzarella, Olives & Sweetcorn (V) - **£3.95pp**

Nicoise Salad (V) - **£3pp**

Greek Salad (V) - **£3.25pp**

Sussex Cheese Platter

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

£13 per person

Buffet Option B:

£17.50 per person

A Selection of Sandwiches on White, Wholemeal & Seeded Breads to include:

Meat, Fish & Vegetarian options

Chilli BBQ Marinated Chicken Skewers

Onion Bhajis & Vegetable Samosas with Raita and Cucumber Salad (v)

Beetroot Falafel, Hummus Dip (v)

Cajun Salmon Fillet Skewers

Hot Mini Chicken & Mushroom Pies

Breaded Jackfruit Wings with Spicy BBQ Sauce (ve)

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Buffet Menus

Buffet Option C:

£20 per person

A Selection of Sandwiches on White, Wholemeal & Seeded Breads to include:

Meat, Fish & Vegetarian options

Thai Spiced Seafood Croquettes

Oriental Dim Sum with Soy & Spring Onion (v)

Lemon & Ginger Chicken Fillet Kebabs

Seasoned Potato Wedges with HP Sauce (v)

Tempura King Prawns with Sweet Chillie Dip

Pizza Selection

Freshly stone baked in from our pizza oven

Classic Margherita, Chorizo & Pepperoni, Roasted Mediterranean Vegetables (v)

Dessert Platters

Add a selection of finger desserts to your event. A great way to finish your evening off & your guests will love them!

£4.00 per person

Buffet Option D – Afternoon Tea:

£23.50 per person

Selection of Tea & Filter Coffee served throughout the Afternoon.

A Selection of Traditional Sandwiches on White, Wholemeal & Seeded Bread

Smoked Salmon, Cream Cheese & Lemon

Egg Mayonnaise & Mustard Cress (v)

Coronation Chicken

Mature Cheddar & Pickle (v)

Savoury Items

Hot Sesame Seed Sausage Rolls

Mini Quiche Selection (v)

Selection of Scones & Cocktail Cakes (v)

Plain & Fruit Scones with Strawberry Preserve & Clotted Cream

Victoria Sponge, Iced Carrot Cake, Chocolate Brownie & Lemon Drizzle

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Buffet Menus

Buffet Option E – Hot Meal Buffet:

£22.50 per person // Minimum 50 guests // Choose from two options.

Steak, Longman Ale & Mushroom Pie, Onion Gravy, Potatoes & Seasonal Vegetables

Seafood Pie with Smoked Haddock & Salmon topped with Champ Potato. Served with Green Beans

Moroccan Spiced Lamb Tagine, Lemon Couscous, Rocket, Cucumber & Mint Salad

Roasted Vegetable Masala, Braised Rice, Naan Breads (v)

Traditional Beef Lasagne, Green Salad, Garlic Breads

Goan Chicken Curry, Coconut Rice, Flatbreads

Reggae Reggae BBQ Pulled Pork, Rice & Peas, Caribbean Salad, Flatbreads

Roasted Vegetable, Spinach and Mushroom Lasagne, Green Salad, Garlic Breads (v)

Chicken & Tarragon, Potatoes & Seasonal Vegetables

Add Extra Items To Your Buffet // Bespoke Buffet

If you wish to build a bespoke menu all buffets must come with a selection of sandwiches priced at £3.50pp & you must choose a minimum of 6 items – for a minimum of 30 guests.

Sesame seed sausage rolls – 2.75pp
Spanish Tortilla (v) – 2.75pp
Mini quiche selection (v) – 2.75pp
Tomato, mozzarella & basil bruschetta (v) – 2.75pp
Chipolatas in honey & mustard – 2.75pp
Scotch eggs with piccalilli – 2.75pp
Onion Bhajis & Vegetable Samosas with Raita (v) – 2.75pp
Beetroot Falafel, Hummus Dip (v) – 2.75pp
Couscous & Roasted Vegetable Salad – £3pp
Classic Caesar Salad – £3.95pp
Pasta Salad – £3.95pp
Nicoise Salad – £3pp
Greek Salad – £3.25pp

Chilli BBQ Marinated Chicken Skewers – 3pp
Cajun Salmon Fillet Skewers – 3pp
Hot Mini Chicken & Mushroom Pies – 3pp
Breaded Jackfruit Wings with Spicy BBQ Sauce (ve) – 3pp
Thai Spiced Seafood Croquettes – 3.20pp
Oriental Dim Sum with Soy & Spring Onion (v) – 3.20pp
Lemon & Ginger Chicken Fillet Kebabs – 3.20pp
Seasoned Potato Wedges with HP Sauce (v) – 2.75pp
Tempura King Prawns with Sweet Chilli Dip – 3.20pp
Houmous & Grilled Flatbread (v) – 2.75pp
Olives & Feta (v) – 2.75pp
Pizza selection (included 3 types) – 3.20pp

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Hayloft Events & Private Dining Menus

Main Menu

2 Course Menu @ £42.00 per person

3 Course Menu @ £47.50 per person

Based on a minimum of 30 people.

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

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

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)

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Roast Dinner Menu

Sunday roast @ £25.00 per person

2 Course Menu @ £34.00 per person

Based on a minimum of 30 people.

Children's menus are available / All menu items are subject to availability.
Please choose Three Main Options Choices, must include a Vegetarian option.

Mains

All served with 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

Slow Cooked Lamb Shank, Mint & Rosemary

Mushroom, Squash & Sweet Potato Wellington (V)

Talbot Nut Roast (VE)

On the side

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

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 on starter & dessert options available.

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Canapes

Please choose a selection of 5 canapes – **15.00 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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Terms & Conditions

1. A deposit is required to secure a date for all bookings. By paying the deposit you are in turn agreeing to the Terms & Conditions listed here, regardless of signature.
2. The deposit is non-refundable.
3. Cancellation charges:
 - a. Less than 30 days' notice will be charged at 50% of the total value of the booking to include food and/or room hire costs.
 - b. Less than 7 days' notice will be charged at 100% of the total value of the booking to include food and/or room hire costs.
4. Minimum catering is for 30 guests (minimum 50 in December), or else a small venue hire fee will be charged.
5. Final menu details, including individual choices by guests and table plans are required 14 days prior to the event date.
6. Final numbers of guests to be confirmed 14 days prior to the event date.
7. Final payments must be received before the event or on the day of the event, no later.
8. Self-catering and third-party caterers are not permitted.
9. Table snacks (crisps and nuts) and Celebration Cakes are allowed
10. Please note that all food is subject to availability and due to seasonality menu options may change from those supplied.
11. Please see our allergen policy regarding dietary requirements.
12. A discretionary service charge of 10% added for private dining functions.
13. We operate a strict "Challenge 25" policy. ID may be required and if

not produced, service will be refused.

14. All third-party suppliers (DJ's and entertainers) must provide PAT Testing & Public Liability Insurance 1 week prior to the occasion.
15. The Courtyard Arbor is a Non Smoking area.
16. No drinks or guests allowed in the courtyard area after 11.00pm.
17. Children under the age of 14 are not allowed in the Hayloft after 10pm.
18. No live music that includes drums.
19. Decoration is permitted however we ask that there is nothing tacked to the walls and that you refrain from using confetti (including confetti balloons).

Hire of The Hayloft always includes.

1. A cash and/or Account Bar
2. All necessary tableware and linen.
3. Bar & Service Staff

Signature.....

Date.....