



WELCOME TO THE HAYLOFT

For all occasions

**The Talbot, High Street,
Cuckfield, West Sussex, RH17 5JX**

01444 455898 | info@thetalbotcuckfield.co.uk



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

Whether you are looking to hold your wedding, birthday party, anniversary celebration, meeting or private dinner, we can comfortably seat 60 guests for formal dining or 100 guests for an informal buffet.

We have listed overleaf a small selection of menus available for The Hayloft; we would, of course 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, please note that we cannot accept any live bands. We also have a sound system & can play any music supplied for your event.

The Talbot Team



CONTACT & FINDING US

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Train Links

London Victoria - Haywards Heath approx. 43 minutes
London Bridge - Haywards Heath approx. 42 minutes
Main line Station (Haywards Heath h): 2 miles

Driving Distances

London Gatwick: 12 Miles
London Heathrow: 45 Miles
Brighton: 16 Miles
Central London: 50 miles
M25: 20 miles

AFTERNOON TEA

£19.50 Per Person

A SELECTION OF SANDWICHES

To include Meat, Cheese, Vegetable & Fish.
Available on Brown, White or Gluten Free Bread



SAVOURY ITEMS

Homemade Savoury Quiche

Sausage Rolls



SELECTION OF FRUIT SCONES & COCKTAIL CAKES

Scones served with Preserves & Clotted Cream

Victoria Sponge
Chocolate Brownie
Lemon Drizzle
Coffee & Walnut

Gluten Free & Vegan Options available upon request

FILTER COFFEE, TEAS & INFUSIONS
Served throughout the afternoon

FINGER PLATTER

BUFFET A £13.95 per person

Sandwich Selection, Med Veg Tortilla, Cocktail Sausages (Honey & Mustard), Onion Bhaji, Cocktail Scotch Eggs, Mozzarella, Tomato & Basil Bruschetta, Mini Quiche Selection

BUFFET B - £16.95 per person

Sandwich Selection, Beetroot Falafel with Hummus, Cocktail Samosas, Cocktail Steak and Chicken Pie Selection, Fig & Goats Cheese Parcel, Jackfruit Wings with BBQ Sauce, Breaded Chicken Goujons

BUFFET C - £21.00 per person

Sandwich Selection, Honey & Soy Glazed Chicken Skewers, Homemade Pizza Selection: Margherita, Spicy Chorizo, Vegan Tempura Prawns with Sweet Chilli Dip, Homemade Sausage Rolls, Lamb & Mint Koftas, Spanish Tortilla with Mushrooms and Chives
Sweet Treats – Selection of Finger Desserts, Pastries & Cakes

ADD A SHARING PLATTER £6.00 PER PERSON

Local Cheese Board including Sussex Charmer, Sussex Brie & Brighton Blue

Hot and Cold Seafood including Smoked Salmon, Thai Fishcakes & Smoked Mackerel Pate

Deli Board of Falafel, Cured Meats, Cheeses and Olives

ADD A SELECTION OF 3 FRESH SALADS £3.00 PER PERSON

Mixed Summer Salad

Red Slaw

Cous Cous and Roasted Peppers

Quinoa, Beetroot & Orange

Potato, Gherkin & Mayo

Green Bean, Mushroom and Broccoli

Orzo Pasta with Bacon, Peas and Herbs

Pasta, Tomato & Basil

Indian Spiced Rice

CANAPES

£9.50 per person. Please choose a selection of 5

HOT

Smoked Salmon Blini's with Chive Cream Cheese & Caviar **(DFA / GFA)**

Parmesan Shortbread with Red Pepper Hummus & Black Olives

Beetroot Fritter with Goats Cheese Mousse **(GF / DFA)**

Chorizo & Spring Onion Tortilla **(GF)**

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

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 Palma Ham & Quails Egg **(GF / DF)**

PRIVATE SUNDAY LUNCH

£18.95 Per Person (£8.95 for under 12's)

Minimum 30 people

Pre order required

Roasted Topside of Beef
Pork Belly, Crackling with Roasted Apples
Rolled Leg of British Lamb
Roasted Chicken Breast
Nut & Goats Cheese Roast

Family served
Steamed & Roasted Vegetables
Roasted Potatoes
Yorkshire Pudding & Gravy

Why not add a sharing side dish:
Sussex Charmer Cauliflower Cheese
Homemade Thyme Stuffing Balls
Pigs in Blankets
£2.00 per person, per sharing dish

PRIVATE DINING

When a buffet just won't do and you want to celebrate that special occasion, or if you are part of a membership organisation who would like to add a little sparkle to your evening

The Hayloft can offer you Private Dining.

Minimum of 30 people.

Pre orders required.

Please ask for our seasonal menu.

Three Courses @ £37.50 per person

Two Courses @ £32.50 per person

Includes Coffee & Chocolate Truffles as standard

PREFERRED SUPPLIERS

DECORATIONS

Izzy's Party Shop
info@izzys-party-shop.com
www.izzys-party-shop.com
01444 453724

FLORIST

Chez Fleur, Cuckfield
contact@chezfleur.co.uk
www.chezfleur.co.uk
07811 892644

CAKES

Clare's Cake Boutique Haywards Heath
Clare Pope
clare.r.pope@gmail.com
07973 300348

DJ

Cue Play Productions
Morgan Robinson
www.cueplayproductions.com
07812 590512

PHOTOGRAPHER

SMP Weddings, Cuckfield
Sophie Mitchell
www.smpweddings.co.uk
info@smpweddings.co.uk
07887 884997

TERMS & CONDITIONS

THE HAYLOFT

1. A deposit is required to secure a date for all bookings.
2. The deposit is non-refundable, unless closed and/or gatherings are banned under COVID 19 restrictions
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. Final menu details, including individual choices by guests and table plans are required 14 days prior to the event date
5. Final numbers of guests to be confirmed 14 days prior to the event date.
6. Self-catering and third-party caterers are not permitted.
7. Table snacks (crisps and nuts) and Celebration Cakes are allowed
8. Private use of The Hayloft will include:
 - a. A cash and/or Account Bar
 - b. All necessary tableware and linen.
 - c. Bar and Service Staff
9. We operate a strict "Challenge 25" policy. ID may be required and if not produced, service will be refused.
10. All third-party suppliers (DJ's and entertainers) must provide PAT Testing & Public Liability Insurance 1 week prior to the occasion.
11. The Courtyard Arbor is a Non Smoking area
12. No drinks or guests allowed in the courtyard area after 11.00pm
13. Decoration is permitted however we ask that there is nothing tacked to the walls and that you refrain from using confetti.
14. Please note that all food is subject to availability and due to seasonality menu options may change from those supplied.
15. Please see our allergen policy regarding dietary requirements.
16. Minimum catering is for 30 guests
17. A discretionary service charge of 10% added for private dining functions.

Signature.....

Date.....