

The New Inn



EVENT MENUS

2026



QUICK AND EASY - SIMPLE BUFFET PAGE A & B

- MENU 1 - SANDWICH LUNCH
- MENU 2 - WORKING LUNCH
- MENU 3 - OFFICE LUNCH BOARD
- MENU 4 - LUNCH GF
- MENU 5 - TRADITIONAL AFTERNOON TEA
- MENU 6 - SHARING BOARDS
- MENU 7 - FINGER FOOD - GREAT FOR DRINKS PARTY'S
- MENU 8 - SUMMER FORK BUFFET
- MENU 9 - CHERGRILL/BBQ MENU
- MENU 10 - SAMPLE CANAPE RECEPTION
- MENU 11 - MINI POTS RECEPTION
- MENU 12 - SAMPLE CANAPE SELECTION
- MENU 13 - SAMPLE VEGAN BUFFET
- MENU 14 - DESSERT SELECTION

WE ALSO HAVE OUR METRE LONG BOARDS, £70 FOR 4 TO SHARE:
METRE OF MEATS- CHARCUTERIE, COLD CUTS & ACCOMPANIMENTS
PLANTATION - VEGAN & VEGETARIAN
BIG CHEESE - SELECTION OF SUSSEX CHEESES & ACCOMPANIMENTS
LONGBOAT - SELECTION OF SMOKED & CURED FISH

SOME ALLERGY & DIETARY REQUIREMENTS ARE HIGHLIGHTED BUT WE ARE HAPPY TO CATER FOR MOST EVENTUALITIES.
DAIRY FREE OPTIONS ARE AVAILABLE FOR MANY MENUS, PLEASE DON'T HESITATE TO ASK.
MANY OF OUR DISHES ARE PREPARED IN AREAS THAT MAY HAVE UTILISED NUTS.
V VEGETARIAN * VG VEGAN * DF DAIRY FREE * GF GLUTEN FREE * GFA GLUTEN FREE AVAILABLE * N CONTAINS NUTS
S SESAME SEEDS * F FISH * SF SHELLFISH * SU SULPHATES

QUICK & EASY

MENU'S A & B ARE FULLY INTERACTIVE AT THE ITEM PRICE WITH A
MINIMUM ORDER OF 5 ITEMS FOR 15 GUESTS
SUITABLE FOR SMALLER GATHERINGS OF UNDER 40

MENU A

Selection of Sandwiches
on local Bakery bread & Sourdough wraps (1/2 V)
Homemade Sausage & Course grain Mustard rolls
Assorted Freshly Made Quiches (1/2 V)
Spicy Vegetable Pakoras, dips (VG)
Chocolate Brownies or Fruit Platter
£14.00 per person (or £2.50 per item)

MENU B

Harveys Ale battered Fresh haddock Goujons (F)
Scorched Lemon, Homemade Tartar sauce
Mini Fresh Naan breads with Chicken Curry & Riata
Chilli & Coriander Scotch Eggs with Picalilli (SU)
Traditional Pork Pies with Chutney
Victoria or Chocolate Sponge cake
£17.00 per person (or £3.00 per item)

MENU 1

SANDWICH LUNCH

Vegan and gf available on request,
please mention when booking.
Fresh Sandwiches (half vegetarian) (V)
On Ciabatta, Wraps, White & Rustic Brown Bread
Sussex Crisps & selection of Nuts (V /N)
Fruit Platter (GF/VG)
£13.50 per person
Just sandwiches available for £7.00 person

MENU 2

WORKING LUNCH

Selection of Filled Freshly baked Rustic Rolls & Open Sandwiches (half vegetarian) (F)
Mini Slider 100% Steak Burgers & Mini Slider Falafel Burgers (V)
House Rub Marinated Free Range Chicken Skewers (GF)
Slaws, Salad & Pickles (GF/V)
Fresh Fruit Platter (GF/V/DF)
£18.50 per person

MENU 3
OFFICE LUNCH BOARD

Honey Glazed Ham, Marinated Chicken
Vegetable Tarts (V)
Leaf Salad (V/GF)
Sussex Cheeses with Pickles and Bread (V/GFA)
Strawberries and Cream (V/GF)
£21.00 per person

MENU 5
TRADITIONAL AFTERNOON TEA

Smoked Salmon Sandwiches (GFA/F)
Cucumber Sandwiches (GFA)
Homemade Fruit Scones
with Preserves and Clotted Cream (V)
Sponge of the day / Cupcakes or Muffins (V)
Selection of Teas
£14.00 per person
Minimum of 10 Guests

MENU 4
LUNCH (gf)

Half free range Chicken marinated
with our House Speciality Rub
finished in our Chargrill
Choice of Smokey Hickory Chipotle,
Lemon Tarragon bearnaise
or Piri Piri Sauce
Slaws, Salads & Pickles (V)
Sweet Potato Wedges (V)
Dessert of day (V/GFA)
£22.00 per person

MENU 6
SHARING BOARDS
GFA

A selection of our amazing Metre
long sharing boards from mezze to
the taste of the sea..
Great for a summer get together

Plantation (mezze) (VG)
Longboat (fish & shellfish) (F/SF)
The Big Cheese
Metre of meats
Email us for further information
£17.50 per person
Minimum of 8 guests

MENU 7
FINGER FOOD
(Great for a drinks party)

Free Range Chicken satay skewers with Crème Fraiche (GF)
Sweet Potato Wedges with Blue Cheese Dip (V)
Homemade Lime & Chilli Fishcakes with Yoghurt
Pork Pies with Coleman's Mustard
Spicy Vegetable Samosas (V)
Harveys Ale Battered Cod Goujons with Tartare
Chocolate Brownies (V)
£22.00 per person

MENU 8
SUMMER FORK BUFFET

Poached Salmon with Lemon & Tarragon Mayonnaise (GF)
Honey Baked Ham with English Mustard (GF)
Pork, Juniper and Pistachio Terrine (N)
Asparagus, Broad Bean and Mint Salad (V/GF)
Mixed Leaf Salad (VG/GF)
Buttered New Potatoes (V/GF)
Focaccia and Walnut Bread (V/N)
Eton Mess (V)
£26.50 per person

MENU 9
CHARGRILL/BBQ MENU

100% Sussex reared Calcot Farm Beef Burgers (GF)
Spring Lamb Chops with Mint and Parsley Dip (GF)
Baked Stuffed Portobello Mushroom (V/N)
Char grilled Mackerel with Caramelised Onion & Horseradish sauce (F)
Puy Lentil, Red Pepper and Cucumber Salad (VG / GF)
Mixed Leaf Salad (VG/GF)
Rocket and Parmesan Salad (V/GF)
Focaccia and Walnut Bread (V/N)
£27.00 per person

MENU 10
SAMPLE CANAPE RECEPTION

Seared Tuna & Parsley Pesto Tartlets
Mini Harveys Ale Battered Cod & Chips with Tartar
Beetroot Cured Salmon On Sourdough
with Dill Crème Fraiche
Free range Chicken Pakora with Mint Riata
Brighton Blue Cheese & Mushroom Bruschettas (V)
Marinated tomato, basil & Mozzarella Tarts (V)
Mini Lemon Posset Cups with Chantilly Cream (V)
£24.00 per person

MENU 11
MINI POTS RECEPTION MENU

Gazpacho in a Cup (VG/GF)
Mini Plaice Goujons and Fries with Tartare Sauce (F)
Pork and Apple Sausage and Mash (GF)
Baked Ham with Gem Lettuce and Mustard Dressing
Yorkshire Pudding with Rare Roast Beef and Horseradish
Vegetable Curry with Mini Poppadoms (VG)
Mini Shepherd's Pie (GF)
Mini Fisherman's Pie with Parsley Mash (GF/F/SF)
Lemon Posset or Dark Chocolate Mousse (V/GF)
£28.50pp

MENU 12
SAMPLE CANAPE SELECTION
(Minimum of 5 canapes, £3.00 per canape pp)

Mini Angus Beef Burgers with Cheddar and Smoked Bacon
Tomato, Feta and Roast Pepper Open Pies (V)
Mushroom and Dolcelatte Toasts (V)
Home Cured Salmon and Lemon Crème Fraîche on Blinis (F)
Crab and Lemon Mayonnaise on Rye Bread (SF)
Shrimp and Guacamole on Wholewheat Bread (SF)
Chicken Liver Pate with Cornichons on Toast
Red Pepper Hummus, Baba Ganoush and
Pepperonata on Toast (VG)
Chicken & Leek Beignets
Free Range Scotch Quails Eggs
Mini Craft Beer Sausages & Smoked Cheese Mash
Tea Smoked Duck Breast, Black Bread, Honey Mustard Sauce
Please ask for our extensive full canape list

MENU 13
SAMPLE VEGAN BUFFET

Smashed New Potato & Thyme cakes (GF)
Mushroom Momos with Yuzu Dip
Roasted Chilli & Tomato Chickpea Hummus, Babaganoush & Flatbreads
Japanese Rice paper Spring rolls with Teryiyaki
5 Bean & Mushroom Curry with Coconut Rice (GF)
Asparagus, Broad Bean & Mint Salad (GF)
Red Cabbage & Beetroot Slaw (GF)
Eton Mess (Coconut cream & Homemade vegan meringue)(GF)
Fruit Platter (GF)
£25.50PP

MENU 14
DESSERT SELECTION (V)

Canape or Full size
Choose 4
Chocolate & Orange Tart
Pimms Jelly with Eton Mess Ice Cream (GF)
Raspberry and White Chocolate Tartlets
Chocolate Brownies (VG/N)
Profiteroles with Amoretto Chocolate sauce
Lemon Tart with Chantilly Cream
Chocolate Maquis with Almond biscuits (N)
Peach and Pear Sponges
Chocolate Éclairs
Lemon Posset with Homemade Shortbread
Vegan alternatives available
£3.50 / £7.00pp

OUR SERVICE TO YOU

Although we have provided a broad range of sample menus we are more than happy to come up with a bespoke menu for you. Maybe you would like to chop and change the above menus and that is absolutely fine with us.

We will also be happy to whip up a bespoke menu from any of your favorite dishes, maybe something from your childhood to make your day special.

We also have a selection of Wedding Breakfast
and other BBQ and buffet Menus.

Food prices quoted are based on a minimum of 30 guests, they include crockery, cutlery and staffing but exclude the premises room hire and table linen if required.

These are charged at local venue or supplier rate.

Dont ever be afraid to ask, we really are happy to help.