



The New Inn

HURSTPIERPOINT

EVENTS

— PACKAGE —

2026



CELEBRATE • GATHER • ENJOY
AT THE NEW INN

The New Inn



Events at the Inn 2026/27

Introduction

The New Inn truly has something for everyone. Enjoy our spacious garden complete with a children's playground, a marquee, and a sunny patio area — perfect for relaxing afternoons.

Last autumn, we introduced The Exchange, a versatile dual-use space featuring a pool table and dartboard, which also transforms into a fantastic venue for private events and special occasions.

Inside, you'll find inviting spots like the Reading Room and the Snug, ideal for a cosy meal, or the lively front bar if you're just dropping in for a drink.

We're proudly dog-friendly throughout the pub & garden, with complimentary water bowls and treats available from the Garden Dog Shack or 'The Rub & Grub Inn' in the bar for our four-legged guests.

With many years of experience hosting all types of occasions at the inn we are confident that we can ensure your event will be one to remember. Please email mark@thenewinnhurst.com to discuss further or just pop in for an initial chat.

For more of the New Inn's History and detailed descriptions of all our areas please go to www.thenewinnhurst.com

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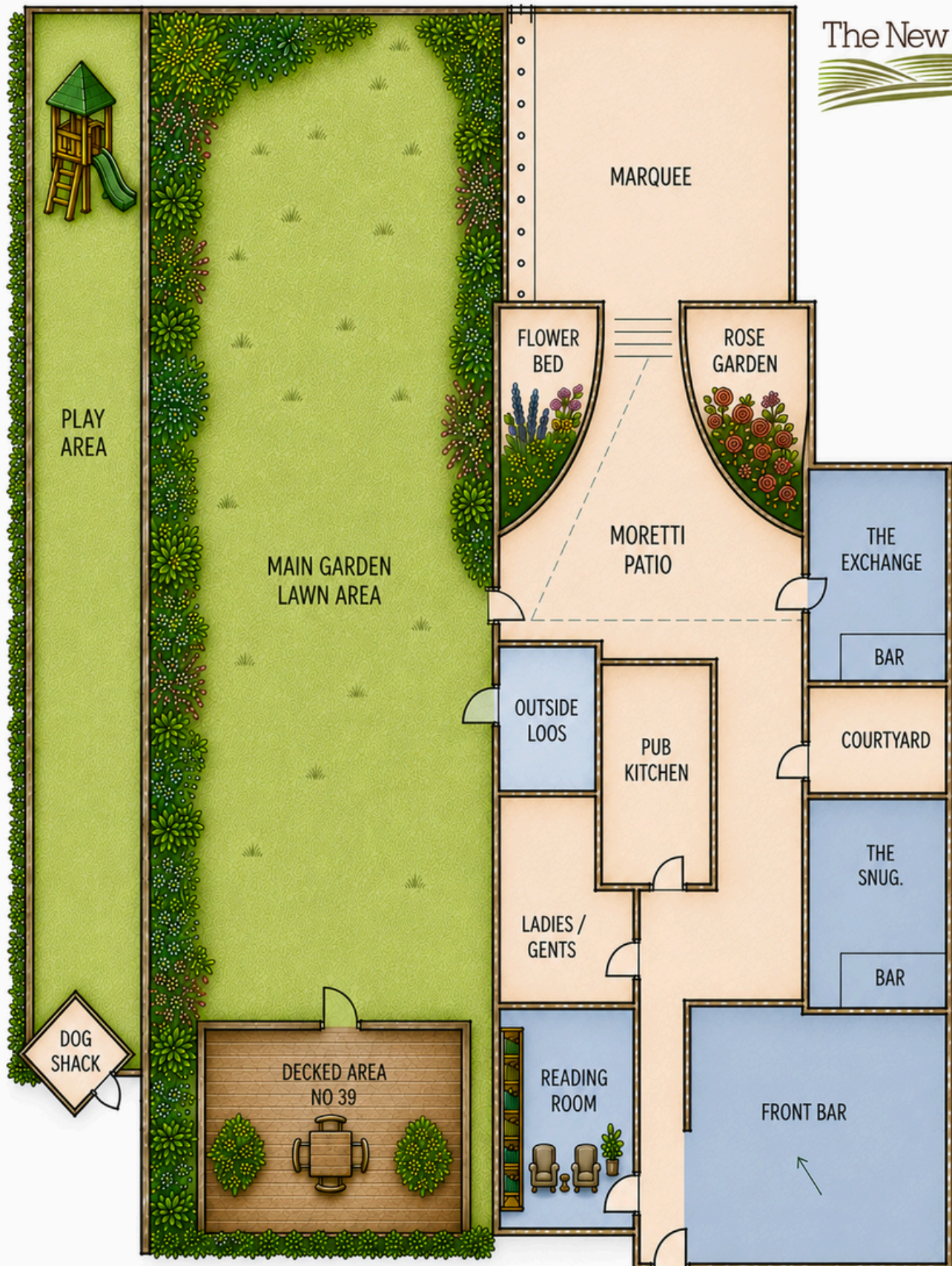
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Check out our website for some great pics of our garden: www.thenewinnhurst.com



FLOOR PLAN

Not to scale but a good impression of the space we have to offer



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THE EXCHANGE

Welcome to The Exchange, a venue steeped in history that's perfect for your next unforgettable celebration! Once a village corn exchange, it now serves as the ultimate destination for weddings, corporate events, lively parties. Our versatile space accommodates every occasion, including our games room featuring darts, pool, and a big screen for sports—because who says fun can't be a little competitive?

Let's create memorable experiences together in a place that beautifully blends historical charm with modern excitement!

Weddings, birthday parties, dinner & dances, food & wine evenings, cocktail parties, company mixers, formal lunches and awards ceremonies, baby showers, funeral receptions or life celebrations, corporate games days, seminars, televised sport, christenings, tournaments, league nights for pool or darts, we have it all covered

HIRE DETAILS

All day £250

Day or evenings only £150 (11am - 5pm / 6pm - 12am)

Discounts available for larger groups having food

6.5m x 5.9m (21' x 19.5')

Capacity:

Up to 50 Seated. Up to 70 Standing

Facilities:

75" HDTV with HDMI, integrated music system or full PA & music system (Great for your own play lists), Bluetooth / sd card / jack compatible. Suitable for DJ's & Live bands.

Private Bar available

Access to the Garden including exclusive use of the Moretti patio garden

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THE SNUG



The Snug nestles in the centre of the pub and forms part of the oldest Medieval & Tudor part of the original building, with the right hand side wall behind the panelling dating back to the 1400's.

Earlier this year we carried out a restoration of the panels and floor and gave the room a bit of a facelift with a new colour scheme. With the introduction of new heating and repairs to the windows it's ready for the winter with a new cosy feel.

The snug seats 30 comfortably as individual tables or any other formation. Ideal space for a small family or business gathering and lends itself to milestone birthday celebrations, small weddings or Christmas gatherings. Roaring fire, cosy atmosphere and your own full bar finishes the perfect party room.

No Hire as we only use for food based parties. minimum 20 guests for exclusive use.

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THE READING ROOM



The Reading room has recently been refurbished into a charming and cosy dual use space that can be configured as a cosy lounge for informal gatherings, just to read the papers or a formal business or family dinner

- Can seat up to 12/14 depending on configuration
- Log fire for the winter
- Big screen TV for sport or to display photographs/videos
- Integrated sound system, or not for peace & quiet
- Excellent for private/family dinners and small groups
- No hire fee

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THE MARQUEE



Cracking venue for any summer event, everything from a barn dance to an alfresco wedding. It has its own outdoor kitchen along with adjacent BBQ area
Hire Details: All day £200

Day or evenings only £100 (11am - 5pm / 6pm - 10 pm)

Discounts available for larger groups having food

Dimensions: 9m x 6m (29.6' x 19.7') , Capacity: Up to 80 Seated

- Chandelier lighting
- Direct access to your own garden area & Moretti patio
- Gas heaters for the chilly evenings
- Power sockets
- Exclusive use



NO 39



- Private decking area overlooking the garden
- Covered with umbrella and fairy lights
- Bluetooth soundbar available
- Table service
- Seats up to 12 comfortably
- Perfect for family/business lunches, small celebrations

THE COURTYARD



Discover the Courtyard, a hidden gem tucked away within The Inn, where you can enjoy the fresh air in a serene outdoor setting.

This charming space is perfect for intimate gatherings & alfresco dining for up to 10 guests, offering a cozy and comfortable atmosphere for memorable moments. Escape the hustle and bustle and create lasting memories in your private oasis.

- Private space
- Table service

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EVENT MENUS 2026/27



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 PARTIES
MENU 8 - SUMMER FORK BUFFET
MENU 9 - CHARGRILL/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
WEDDING & SPECIAL EVENT MENUS - WE OFFER A BESPOKE SERVICE
BASED ON THE SEASON, YOUR WISHES AND PREFERENCES

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,
WE ARE HAPPY TO CATER FOR MOST EVENTUALITIES.
PLEASE LET US KNOW IF YOU ARE AFFECTED BY ANY OF THE 14 KNOWN (OR UNKNOWN) ALLERGIES

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
£15.00 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 per 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)
£19.50 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 4
LUNCH (gf)

Half free range Chicken marinated
with our House Speciality Rub
finished on 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)
£24.00 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
£16.00 per person
Minimum of 10 Guests

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)
£23.00 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)
Chargrilled 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)
£30.00 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)
£26.00 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 Shepherds Pie (GF)
Mini Fishermans Pie with Parsley Mash (GF/F/SF)
Lemon Posset or Dark Chocolate Mousse (V/GF)
£30.00pp

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 Fraiche 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, Baba Ganoush & Flatbreads
Japanese Rice paper Spring rolls with Teriyaki
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)
£30.00PP

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.

Extra items & services Available for hire

- Coloured linen napkins each from £3
- White linen napkins each £2
- White linen table cloths each from £12.00
- Coloured Linen table cloths each from £15
- Bluetooth PA & Music system (Included in exchange hire fees) £50.00
- White or coloured Chair covers each from £4.50
- Extra banqueting chairs (We have 50) from £7.50
- White fencing to enclose an area for private use per metre from £5

These are locally researched but approximate at the time of print. If there is anything else you would like us to try and source for you please let us know.

Contact Us

01273 834608

mark or info@thenewinnhurst.com

www.thenewinnhurst.com



NewInnHurst

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