

Seasoned.



Breakfast

Freshly brewed coffee

Self service points with disposable cups
China cups and saucers with staff serving

Add Danish, biscuits or brownie bites

Fruit juice per litre

Premium pressed fruit juice per litre

Seasonal cut fresh fruit platter

A platter of bite-size seasonal fruits; a healthy way to start the day

Fresh fruit bowl

Selection of breakfast pastries

To include mini croissants & mixed fruit pastries

English breakfast rolls

Warmed traditional breakfast rolls filled with a choice of Cumberland sausage, British bacon or Vegan sausage (one roll per person)

Served with kilner jars of brown & red sauce

Cold breakfast station

Smoothie shots, fruit skewers & overnight oat pots with honey & yoghurt



Simple sandwich lunches

We can offer a selection of fillings to include meat, vegetarian & vegan choices.

Packed lunch bag

To include a filled sandwich, packet of crisps, piece of fresh fruit and a can of Life water

Salad box packed lunch

A choice of salad box, packet of crisps, cake, fresh fruit & a can of Life water
(Includes leaf salads, pasta salads)

Sandwich platter

A selection of our seasonal meat, fish and vegetarian fillings on wholemeal sliced bread

The Brighton working lunch

A selection of freshly baked breads, all filled with our seasonal selection of meat, fish and vegetarian fillings. With Kettle crisps and seasonal fresh fruit and a sweet treat



Salad station lunch

We have packaged together three themed sample menus. As most of what we do is bespoke. Your events manager will send across a suggested per-day menu considering what is in season at the time of your event.



Best of British

Pork & fennel sausage roll/ Vegetarian sausage

Giant scotch egg & piccalilli/ Vegetarian scotch egg

Farmhouse pickle cheesy scones (V)

Garlic roasted peppers stuffed with goats' cheese (V) (GF)

Potato & wholegrain mustard salad (GF), rainbow salad, slaw, mixed garden leaf (GF)
Crusty bread, dressings

Taste of Indian

Keema lamb samosa/ Vegan samosa

Tandoori chicken skewers/ Pepper & paneer skewers (GF) *May contain in cumin

Onion pakora, mint yoghurt (v)

Cauliflower Manchurian (v)

Bombay potatoes, Coronation slaw, kachumber salad (GF) *May contain in cumin

Roti bread, chutneys

Middle Eastern meze

Slow cooker lamb shoulder cigar, pomegranate yoghurt/ Spinach & feta cigars (V)

Persian style chicken wing, aioli (GF)

Cauliflower wings (V)

Spiced chickpea balls, hummus (V)

Stuffed vine leaves (V) (GF)

Baba ghanoush, Lebanese tabouleh (GF)
Fattoush salad
Pitta breads, dips

Buddha Boxes

Served cold with a selection of hearty yet healthy options

All served on a bed of mixed leaf salad

Box 1:

- Lemon, mint and apricot couscous
 - Coronation slaw
- Herby potato salad
- Curried chickpeas
- Red pepper hummus

Box 2:

- Quinoa salad with herb vinaigrette
 - Asian slaw
- Chargrilled roasted vegetables
 - Moroccan falafel
 - Mixed olive tapenade

Box 3:

- Fusilli pasta salad
- Pickled cabbage
- Green bean medley
- Butterbean and tomato salad
- Basil and walnut pesto

Two course hot dishes

Two course sample menus showcasing a variety of different style menus for your guests. As most of what we do is bespoke, your events manager will send across a suggested per day menu considering what is in season at the time of your event.

Best of British

Lamb hotpot served with tender stem broccoli, creamed leeks & peas

Root vegetable hot pot (V)

Dessert: Sticky toffee pudding, cream

Asian twist

Thai red chicken curry

Vegetable Massaman curry (V)

Served with steamed rice, dim sum, spring rolls, Thai prawn crackers.

Dessert: Mango syllabub

Mediterranean

Shredded chicken gyros served in flatbread with tomato, cucumber, pickled red onion & feta cheese

Vegetable Moussaka (V)

Both served with oregano & rosemary wedges, Greek salad, tzatziki,

Dessert: Individual tiramisu served in a whiskey glass



Day delegate packages

Our day delegate packages have been priced to cover a range of budgets.
Should you wish to add on or change any items please do get in touch for a bespoke quote.

Day delegate package 1

Arrival tea & coffee served with
biscuits

Packed lunch bag

Afternoon tea & coffee served
with bite size brownies

Day delegate package 2

Arrival tea & coffee

Mid-morning tea & coffee

Salad box packed lunch

Afternoon tea & coffee

Day delegate package 3

Arrival tea, coffee and mini
Danish

Mid-morning tea, coffee and
biscuits

Hot buffet lunch
or

Salad station lunch

Afternoon tea, coffee and tray
bakes



Seasoned.

Bowl food

We suggest one of our four bowl packages
Feel free to mix & match.

SAMPLE 1

Lemon and garlic chicken Caesar salad, garlic croutons, Parma ham crisp, parmesan shavings

Slow roasted pork belly with Asian spices, vegetable fried egg noodles

Chargrilled aubergine rolls filled with garlic and herb duxelle (VG)

Summer pudding filled with forest fruits and clotted cream

SAMPLE 2

Confit duck leg with hoisin vegetable noodles, white radish
& cucumber salad

Rosemary & garlic lamb rump with potato fondant, sage
buttered baby carrots, chili kale chip

Butternut squash & sweet potato rosti, crisp tenderstem
broccoli, miso aubergine paste & peanut coriander dressing
(VG)

Rhubarb & strawberry upside down cheesecake, pecan
crust

SAMPLE 3

Salmon, spinach & mushroom encroute with crushed baby
new potatoes , white wine & dill sauce

Chicken & smoked chorizo risotto with charred asparagus
and a parmesan beignet

Red cabbage & cashew nut biryani with light curry sauce
and mini Naan bread

Classic tiramisu

Summer Bowl food

We suggest one of our four bowl packages.

SUMMER BOWL FOOD

Steamed breast of chicken wrapped in prosciutto ham and savoy cabbage, minted peas, broad beans, hassleback potatoes and a light jus

Crispy aubergine Katsu curry served with basmati rice and onion salad

Cherry tomato, mozzarella and basil salad with garlic butter pitta croutons

Dessert shots

Raspberry and white chocolate cheese cake

Melon and grape cocktail with a mint and vanilla syrup



Sample Winter Menu

We suggest one of our four bowl packages.

SAMPLE WINTER MENU

Starters

Confit chicken and smoked chorizo terrine , sweet corn panna cotta , celeriac remoulade and balsamic pickled shallots.

Beetroot carpaccio salad with honey roasted walnuts and a herb vinaigrette . VE

Mains

Garlic and thyme roasted butternut squash with braised red cabbage , fondant potato , curried celeriac puree and a breaded nut stuffing ball

Spiced pork and apricot stuffed chicken breast, pan fried silver skin onions with lardons, Vichy carrots , parsnip crisps and a white wine jus.

Dessert trio

Mini lemon curd and vanilla cheesecake with ginger crumb , Chocolate and orange pave with candied orange , Passion fruit panacotta with butter shortbread



Sample Summer Menu

We suggest one of our four bowl packages.

SAMPLE SUMMER MENU

Starters

Herb cous cous stuffed charred aubergine rolls , toasted pine nuts and a tahini dressing . VE
Chicken and asparagus tart , pickled carrots , apple slaw with a dressed baby leaf salad.

Mains

Slow cooked Pork belly , steamed pork and lemon grass dumpling , charred spring onions ,
crushed new potatoes with chorizo , baby carrots and jus.

Asparagus and pea risotto finished with a mint and lemon crème fraiche and sweet potato
crisps.

Trio of desserts

Salted caramel profiterole filled with praline cream , Honey roasted cashew nut brownie ,
White chocolate and raspberry pannacotta





Canapé menu

We can include a four bite menu to accompany your drinks reception. In an ever changing world of dietary requirements and dietary choice, we suggest that you select at least one vegan option for your event. For ease we have packaged a choice of menus but feel free to mix and match



Sample menu 1

Chipotle pork shoulder croquette with sweet chilli jam

Lamb shoulder pithivier with redcurrant glaze & sage chips

Garlic roasted pepper and goats cheese crostini, salsa Verde (V)

Quesadilla toast, avocado purée, toasted cashew nut crumb, pumpkin seeds (vg)

Sample menu 2

Parma ham, galia melon and basil oil skewer

Lamb keema samosa, mint yoghurt

Slow roasted baby tomato and mozzarella crostini, basil gel (V)

Minted pea & asparagus aranchini ball, chilli oil (VG)

Sample menu 3

Popcorn fried cod on a fondant potato cube with a tartar sauce

Duck spring roll, wasabi mayo

Macaroni cheese bite with tomato coulis & fried basil (v)

Savoury cone filled with curried celeriac puree, chili tofu (VG)



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Dinners

Delicious dinners

Dinners are often our favourite because you can play around with the colours on the plate so much. Plus, with each course we can tell a new tale of the season.

At Seasoned we are committed to the environment, personal health and well-being. This is why we have designed specific vegan dishes to encourage our clients to choose a course that is vegan. The impact on the environment of animal agriculture is huge, not just the methane gas produced by cows but meat production itself requires vast amounts of energy. Veganism is also believed to have many personal health benefits from protecting your heart, improving kidney function and general weight management.

Full dinner package

Arrival drink & four canapés

Three course dinner, bread

Half a bottle of wine & water on table

We have a number of dishes on our menu that can also cover other dietary requirements, such as vegan or gluten-free, or our chefs would be delighted to design something specific.



Three course dinner

Sample 1

To start

Duck confit torte with an orange and rocket salad & cherry vinaigrette

Marinated grilled courgette salad, artichoke mousse, brie wonton, caper & olive dressing (V)

Main course

Fillet of pork, sea salt hassle back potatoes, lemon buttered tender stem and pork shoulder pithivier

Porcini mushroom and spinach cannelloni with tomato and rosemary fondue (V)

To finish

Salted caramel panna cotta, lemon crème fraiche and gingerbread crumble

Sample 2

To start

Handpicked white crab with a smoked anchovy mayonnaise, pickled cucumber and a nori crisp

Truffled chestnut mushroom pate, red onion & ginger marmalade and melba toast (V)

Main course

Pan fried chicken breast, sautéed potatoes with pancetta lardons with summer pea salad and a light tarragon jus

Roasted butternut squash and sage tart with a fondant potato, mange tout and caramelised shallot sauce (V)

To finish

White chocolate and raspberry brioche pudding with vanilla custard

Sample 3

To start

Salted prosciutto glazed fig salad with honey & mustard dressing

Beetroot, feta and maple glazed walnut salad with a honey & lemon dressing (V)

Main course

Duo of lamb: Lamb rump & lamb shoulder en croute served with dauphinoise potatoes, green beans and baby carrots, rosemary jus

Goats' cheese and mushroom risotto cake, topped with poached egg served with kale and baby carrots (V)

To finish

Chocolate savarin with praline cream and butterscotch sauce



Drinks

House Wines

Life is often about finding the perfect partner! We have included some of our sommelier's favourites below. There are alternatives in our wine list but if you have any personal favourites, just let us know and we can source it for you.

Savino Inzolia, Pinot Grigio, Italy 11%.

Medium bodied. A palate of citrus, pear, and yellow flowers. Medium long fruity finish.

Rock Hopper Shiraz, Se Australia 13.0%

Ripe Fruit aromas with a plump, round and smooth palate bursting with juicy spicy forest fruit flavours



Drinks package

Two hour drinks package

To include sparkling & still wine, beer & soft drinks

Add spirits to your drink package



Upgrade your wine

White wines

El Pico, Sauvignon Blanc

Grapefruit, green apple and pineapple flavours – fresh fruity and well balanced

Granite Ridge Chenin Blanc

A complex, ripe wine with an array of tropical fruits and subtle herbaceous notes

Ara Pinot Cris

Delicate peach and citrus flavours with a touch of honey

Montford Estate Sauvignon Blanc

Stone fruit and tropical flavours are supported by underlying notes of citrus and blackcurrant

Joseph Drouhin Chablis

Aromas of citrus (lemon) fern and salty sensations, palate is vigorous and lively. The wine shows great purity of taste and a pleasant floral style

Rose wines

Three Pebbles Bay Zinfandel Rose

With aromas of strawberry and peach, and a delicate, dry finish

Creation Provence Rose

This dry rosé is fruity and spicy with peppery notes. On the palate, the attack is fresh with a delicate acidity and reveals aromas of fresh fruits

Sparkling

Spumante Sparking Wine

Made with high-quality Italian grapes, it has a pale straw colour and notes of green apple, pear, and citrus

Amodo Prosecco

This aromatic Prosecco has notes of juicy pears, fresh apples and hints of citrus. It is refreshing and crisp with lively bubbles and a lingering finish. Extra dry

Digby

Locally made. it stems from England's most luscious Pinot Noir blended with rich, aged Chardonnay and plummy Pinot Meunier

Chapel Down Classic Brut

Fresh and elegant English sparkling wine with notes of apple, citrus and strawberry

Moet & Chandon Brut Champagne

Crisp green apple and lemon notes give way to white blossoms and stony minerality. Toasted cashew and brioche aromas add complexity and a vanilla-rich elegance

Red Wines

Phebus Malbec

This wine has a lovely nose of black fruits and liquorice

Pontet Nivelle Bordeaux

Showing blackcurrant, plum and red cherry fruits intermingled with subtle spice box and woody notes

Tarot Grenache AB + D

Fresh Grenache with damsons and wild strawberries, sweet spices and a silky mouthfeel



Soft drinks

Choose a 'simple' soft to accompany your drinks reception

Cucu gingers

Cucumber slices topped with ginger beer & finished with a basil leaf

Cool Seasoned Collins

A virgin version of a classic, Sicilian lemon, blossom honey syrup topped off with soda

Lavender lemonade

Homemade lemonade made special with a hint of lavender

Fresh orange juice

For guests looking to play it safe

British 'Life' water

Original & ethical British still & sparkling spring water





Dietary needs

How we support you as the organiser and those with dietary requirements for an amazing event.

Dietary requirements have become incredibly complex and as the organiser of the event it is a big responsibility to get the right food to each guest.

We have put together some guidelines and actions that will support you and your need to provide accurate allergens and dietary information for each of your guests.

In order that we can provide you and your guests with the best possible level of service at your event, we ask that you provide us in advance details of each individual with a special dietary requirement.

To help you manage your guest lists and requirements we strongly advise that rather than sending out the menu in full to your guests before the event, you ask them for their dietary requirements. This will ensure that it is actually dietary requirements that are being received rather than just a preference of dishes as we offer one starter, one main and one dessert, then an alternative dietary dish.

When you come to confirm your event, just let us know your guests dietary needs and we will design a dish to encompass everyone.

We want to ensure that all of your guests have the best possible experience at your event and most importantly that all allergen requirements are safely and accurately met. We are here to support you in making this happen.

Delivery

We know that great food needs to be delivered well.

Our team becomes your eyes and ears so you can simply enjoy! We have included the following staffing allocation

Front of House managers
Chefs
Waiting staff
Drink service staff
Bar staff
Cloakroom staff
Porters

We source staff where possible from within a contained radius of their principal place of employment; to reduce travel impact and our overall price.

Uniform

Our team of dedicated and professional staff will always be well presented in black or white shirts, black trousers, polished black shoes, long black or grey French aprons and black ties.



