

Private Functions at Deans Place

Alfriston, one of England's prettiest villages is nestled at the foot of a particularly beautiful part of the South Downs. It captures the very essence of quintessential England, the clarity of light and pastoral landscape lends itself to relaxation and has provided inspiration to famous writers and artists

Deans Place has four function suites, seating 10- 130 guests, an elegant restaurant and garden terrace. It also has an area set aside for private Barbeques. From our function rooms your guests will be able to admire a most beautiful setting, located in the Cuckmere Valley with views towards Windover Hill.

Whether you are planning a formal banquet or an informal afternoon tea with family we shall be pleased to offer advice and assist with the planning of a memorable event.

Reception Drinks

We recommend that two glass are offered

Bucks Fizz

Freshly squeezed orange juice & sparkling wine

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Freshly squeezed orange juice & Champagne

Sparkling Wine

Pimms

Pimms & lemonade, mint, cucumber, orange & apple

Peach Bellini

Prosecco with peach juice

Kir Royal

Crème de cassis & Sparkling wine

Kir

Crème de cassis & white wine

Winter Pimms

Warm Pimms & apple juice, cinnamon, orange & apple

Mulled Wine

Red wine heated with cinnamon sticks and spices

Non-Alcoholic

Jug of Orange Juice

Jug of Apple Juice

Jug of Cranberry Juice

Jug of Fruit Punch

Jug of Sparkling Elderflower Cordial

(6 glasses to a jug)

Selection of Canapés

Please select a minimum of 4 items.

Goats Cheese tartlets with a red onion marmalade

Smoked Salmon Blinis

Filo Prawns & Chilli Dip

Crushed Chilli & Lemongrass Beef Skewers

Mini Vegetable Samosas

Rosti Potato & Feta Cheese Pockets

Mini Mozzarella & Tomato Skewers

Chicken Satay Skewer

Wild Mushroom Cappuccino

Scallops with a pesto creamed potato

Lightly curried chicken & mango, served on a Pastry Spoon

APPETISERS

Goats Cheese, Walnut & Crisp Watercress Salad
Bramley apple dressing (v)

Warm Feta & Pesto Tartlet
Served on a bed of roquette with balsamic glaze (v)

Poached Salmon & Lemon Potato Cake
Crisp roquette salad, sauce vierge

Escabeche of Red Mullet, Tomato Orange Salad
Chive dressing

Slow Roasted Vegetable Salad, Parmesan Flakes
Roquette, spiced chick pea relish (v)

Parma Ham & Sundried Tomato Salad
Seasonal leaves, pesto dressing

Thai Style Duck Breast, Pickled Carrot, Sesame Seed & Beansprout Salad
Served with its own marinade

‘Springs’ Smoked Salmon
Dill cucumber salad, caper dressing

SOUPS

Wild Mushroom Soup
Truffle oil (v)

Potato & Leek
Crème fraiche and nutmeg (v)

Tomato & Mozzarella (v)

INTERMEDIATE COURSES

SORBETS

Citrus, Mango, Blackcurrant
Champagne

FISH COURSES

Roasted Salmon Fillet, Garden Pea & Prawn Fricassee

Grilled Fillet of Seabass, Chive Cream Velouté

‘Paupiette’ of Lemon Sole, filled with Salmon Mousse, White Wine Sauce

Pan-Fried Scallops, Cauliflower Puree, Citrus Dressing
(Maximum of 30 guests)

MAIN COURSES

Pan-Fried Breast of Chicken, Sweetcorn & Spring Onion Rosti
White Wine Herb Sauce

Oven Roasted Breast of Chicken Stuffed with Apricots & Brandy
Wrapped in serano ham, served with basil crushed potatoes, thyme jus

Pan-Fried Local Guinea Fowl Breast
Orange fondant potatoes, cranberry jus

Pink Roasted Breast of Duck, Apricot & Thyme Stuffing
Apple Potato Cake, Burgundy Jus

Confit Leg of Duck, Crushed New Potatoes
Citrus Jus

Herb Crusted Fillet of 'Heathfield' Pork
Celeriac and sage mash, served with Brambly apple puree, pan juices

Roasted 'Sussex' Lamb Rump
Minted fondant potatoes, redcurrant rosemary jus

Roasted Pink Sussex Beef Fillet
Horseradish crushed potatoes, Madeira and forest mushroom sauce

Pink Roasted Saddle of Venison, Cranberry & Orange Scented Potato
Red Cabbage, Juniper Jus
(September – January Only)

Slow braised feather blade of Beef in Harveys Ale
Crushed horseradish potato

MAIN COURSES CONTINUED

Grilled Fillet of Seabass
Citrus scented potato, chive cream veloute

Roasted Salmon Fillet, Parsley & Sorrel Mash
Garden pea, prawn fricassee

Mediterranean Vegetable Tart with Dolcelatté
Served with roasted artichokes and roquette leaf (v)

Wild Mushroom Risotto
Truffle and amaretto (v)

Croustade of Plum Tomato & Mozzarella Roasted with Pesto
Served with basil coulis (v)

*All dishes are served with seasonal vegetables.

Spring/Summer- garden peas, green beans, broccoli, and sugar snaps

Autumn/Winter- roasted honey roots, swede, carrots, parsnips, and celeriac

DESSERTS

Dark Chocolate Mousse
Mocha custard

White Chocolate Truffle Torte
Raspberries

Madagascan Vanilla Baked Cheesecake
Lemon scented crème fraiche

Apple & Calvados Tart Tatin
Cinnamon cream

Toffee Apple Crumble
Custard sauce

Glazed Lemon & Blueberry Tart
Lime cream

Summer Pudding
Lime Mascarpone
(May – September Only)

Seasonal Berries
Set in a rose wine, clotted cream
(May-September Only)

British Cheeses with Salted Celery
Fig cake press, water biscuits
(Tremain's cheddar, Sussex Blue, Cornish Brie)

Freshly Brewed Coffee & Petit fours

Informal Buffets

Summer Menu 2011

Main Dishes

Dressed Salmon
Chicken in a light ginger & lime mayonnaise
Selection of Cold Meats and Antipasti
Provencale Vegetable Cassoulet with Feta and Rosemary Crumble (V)

Side Dishes

Crisp Cos Lettuce, Croutons, Creamy Parmesan Dressing
Grapefruit and Fennel Salad
Beef Tomato, Mozzarella Salad, Basil Dressing (V)
Hot Buttered New Potatoes with Mint

Desserts

Fresh Strawberries and Vanilla Bean Cream
Glazed Lemon Tart and Blueberry Compote
Local Cheeses, Various Chutneys and Oatcakes

Coffee and Petit Fours

Winter Menu 2011

Main Dishes

Tagine of Lamb and Spiced Apricots with Sultana Cous Cous
Braised Chicken Breast with pearl onions, thyme & bacon lardons
Salmon 'en croute'
Sussex Goats Cheese and Spinach roulade (V)

Side Dishes

Purple Beets, Orange Mustard Vinaigrette
Lightly Curried Cauliflower and Toasted Almonds
Creamy Celeriac and Apple Salad
Hot Buttered New Potatoes and Broccoli Mornay

Desserts

Apple Crumble and Homemade Custard Sauce
Chocolate and Pistachio Ganache
Local Cheeses, Various Chutneys and Oatcakes

Coffee and Petit Fours

If you would like a starter with your menu, please choose from our banqueting selector

DRESSED BUFFET

Your choice of one starter from the banqueting selector

Main Courses

Mediterranean Vegetable Tart with Dolcelatté (v)

Cold Sirloin of Beef, Honey Glazed Ham

Chicken Tagine with Rice

Salmon En Croute

Buttered New Potatoes with Garden Mint

Served with the following Salads

Panzanella Salad with Olives & Croutons

Feta, Mozzarella, Plum Tomato & Mint Dressing

Walnut, Pear & Crispy Bacon Salad

Seasonal Leaves

Your choice of one dessert from the banqueting selector

Traditional Afternoon Tea

A selection of sandwiches
Ham & mustard, Smoked Salmon, cheese & tomato, egg & cress

Fruit scones with strawberry jam, topped with clotted cream

Carrot & fruit cake

Fruit tartlets

a selection of teas or coffee

Savoury Afternoon Tea

A selection of sandwiches
Ham & mustard, Smoked Salmon, cheese & tomato, egg & cress

A selection of warm savoury tartlets

Filo pastry prawn parcels

Traditional fruit cake

Mini Chocolate Éclairs

A selection of teas or coffee

Finger Buffet Selection

Assorted Sandwiches

*Honey Roast Ham with Wholegrain Mustard, Roast Beef with Horseradish,
Egg Mayonnaise*

Or

Tortilla Wraps

*Cajun Chicken, Chinese Style Pork with Beansprouts,
Roasted Mediterranean Vegetables with Pesto*

Plus 5 Items

Plus 8 Items

Additional items can be added @ £1.50 per item

Fish Goujons In Sea Salt
Prawns Wrapped in Filo Pastry
Crispy Salmon Brochettes

Mint & Maple Lamb Kebabs
Chicken Skewers marinated in Soy & Ginger
Duck & Hoisin Spring Rolls
Chicken Wings in a BBQ Sauce

Sweet Potato Curry Bites
Mini Vegetable Spring Rolls
Mini Assorted Quiches
Potato & Parmesan Frittata

Mini Assorted Fruit Tarts
Mini Chocolate Éclairs
Mini Patisserie Selection

Barbeque Menu

Available May – September

Minute steaks with mustard mayonnaise

Cajun spiced chicken skewers

Lamb and mint sausages

Satay vegetable kebabs

Fillet of salmon with ginger & lemon grass

Baked jacket potato with crème fraiche

Coleslaw, Mixed baby leaf salad,
Sliced tomato and red onion salad,
Greek Salad

Strawberries or mixed berries and Cream

Chocolate Marquise

*Vegetarian burgers & sausages can be provided if pre-ordered in advance