



THE VILLAGE HALL

SATURDAY 19 SEPTEMBER 2026

BREAKFAST

Brioche roll, sausage patty, potato and mozzarella rosti, tomato chutney, rocket (ve)

Warm soft batch roll, smoked bacon, rocket, tomato chutney

LUNCH

Starters

Beetroot tart, plant based blue cheese, gooseberry chutney, smoked oil, red vein sorrel (ve)

Marbled game, thyme and cranberry terrine, toasted brioche, wholegrain mustard mayonnaise

fig jam, baby leaves

Main courses

Plant-based shepherd's pie, topped with mash, spiced carrot puree, peas and beans
pea shoots, gravy (ve)

Sussex chicken roulade with mushroom and tarragon farce, truffle mashed potato
tenderstem broccoli, carrot puree, chicken sauce

Pudding

Banoffee tart, toffee sauce, banana chips, honeycomb (ve)

AFTERNOON CAKES

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies