



EVERY MENU IS DIFFERENT
AND EVERY MOUTHFUL DELICIOUS.

FOLLOWING THE SEASONS,
USING THE FRESHEST INGREDIENTS,
COOKING AND SERVING RESTAURANT
QUALITY DISHES STRAIGHT FROM OUR
KITCHEN.







A PASSION FOR GREAT FOOD



Situated at Farbridge, in West Sussex on the foot hills of the South Downs, Cuckoo are your in house caterers.

We at Cuckoo dedicate our time and energy to producing your perfect menu. Be it casual and relaxed or intimate and comprehensive, we always seek out the finest seasonal produce.

Our team will provide for you impeccable service from your first canapé, until your last drink. We show a high standard of professionalism and we endeavour to ensure that your day runs like clock work and without fault.

We are proud to have an enthusiastic and determined team of event coordinators who will help conceive, create, fabricate and guide you through every detail of your unique day.

PREVIOUS PAGE: An invitation to one of two tasting events introduces you to the range of gastronomic delights available.

OPPOSITE: Feasting menu, served to the table for sharing.

ABOVE: Clam tostadas, fennel, jalapeño and kiwi, burnt spring onion crema.

PRICING

Our prices for a 3 course meal start at **£71.50** per person. This includes everything you will need for your special day. All you have to decide is whether you wish to add any canapés or late food.

Our prices are based on a minimum of 80 adult guests and all prices exclude VAT.

Menu price includes

FOOD

- Meet our chefs and design your own bespoke 3 course meal
- Jugs of iced water for the tables
- Coffee and tea with chocolates

SERVICE

- An event coordinator to run your day and venue assistant
- A team of in-house Cuckoo chefs
- Waiting team looking after all your food service
- Dedicated team serving your own drinks throughout your event (pay no corkage)

TABLEWARE

- White linen tablecloths and white linen napkins
- Contemporary crockery and cutlery
- Glassware for the reception, meal and toast

SET UP & TIDY DOWN

- All rubbish removal and recycling taken care of
- Refrigeration and ice for your drinks
- Set up team to arrange and lay up tables
- Set up includes placing of table arrangements and chilling of your drinks
- Team to tidy down and pack away all your drinks and table top arrangements

OPPOSITE: An example of the table styling options available.





CANAPES

A selection of canapés, circulated to your guests during your reception.

Designed to be small and elegant, packed with flavour, colour, texture and beautifully presented.

If having a three course meal, we would recommend choosing a minimum of 4 varieties per person.

£8.00	any 4 varieties
£11.50	any 6 varieties
£14.50	any 8 varieties

Meat

Chicken rendang, jasmine rice puff, pickled chilli

Lamb bacon, crushed peas, hop emulsion

Blackened flat iron, burnt onion potato salad, pickled wild garlic

Sweet and sour smoked pork tempura, spring onion and coriander powder

Duck breast with tamarind lemongrass and lime marinade, preserved raspberry gel

Rabbit terrine, bitter chocolate, beer, peanuts and mint

Massaman beef spring roll, pickled vegetable

Fried chicken and waffles, maple hot sauce

Fish

Squid, coriander and ginger paste, fresh green peppercorns

Buttermilk monkfish, mustard and paprika dip

Lobster roll, pickles, spiced thousand island dressing, fennel fronds

Mackerel, smoked almond romesco, red quinoa cracker, preserved lemon

Grilled crab sandwich, crab butter, brioche, pickled cucumber gel

Clam tostadas, fennel, jalapeño and kiwi, burnt spring onion crema

Vegetarian

Spice roasted and charred pineapple, Havarti cheese, mother crumb

Pecorino and truffle bread and butter pudding

Mushroom carpaccio, lemon, micro celery, roast garlic focaccia

Pastry and parmesan 'plywood', parmesan and truffle cream, black garlic, parsnip bark

Crispy panko bocconcini, tomato pesto, basil gel

Celeriac and apple bhaji, mango and lime yoghurt

Vegan

Seaweed tempura kale, yuzu ponzu

Vegan chorizo, salt lime slaw, shredded cos, taco

Spiced jack fruit and red bean paste steamed bun, jalapeño dressing

OPPOSITE: Selection of canapés



Tropical arctic roll



Beef tartar



Rabbit terrine



Langoustine and barbecued red mullet



Pastry and parmesan 'plywood'



Toffee apple doughnut

STARTERS



Beef tartar, mussel emulsion, crispy mussel, cured egg yolk, shallots and capers, malt vinegar puff

Smoked ham hock press, fermented mustard, pickled garlic, candied salsify, bread, chestnut butter

Partridge, blackberry tapioca crusted breast, southern fried leg, pickled pistachio puree, pan juices

Chicken and duck leg spring roll, crunchy string mango salad, peanut and sesame dressing

Butter poached langoustine, barbecued red mullet, sea weed and langoustine hollandaise, spring onion puree, squid ink tuille

Lemon and sage roasted scallop, caramelised (almost burnt) cream, Cornish crab, charred grapefruit, black garlic pan gratata, chicken crackling - £2.00 supplement

Tomato carpaccio, black olive meringue, tomato chilli gel, tomato crisps, watercress caper ricotta, tomato snow

Onion broth, yeast dumplings, pickled chive flowers, wild garlic oil, parmesan (vegan)

OPPOSITE: Onion broth and yeast dumplings

ABOVE: Roasted scallop and Cornish crab





MAINS

Pressed pork belly, malt braised cheek, cured and smoked jowl, fermented radish, choi sum, Japonica rice, caramelised miso jus, shichimi togarashi

£76.50

Chicken leg cooked in smoked butter and straw, roasted breast, pomme dauphine, asparagus, wild garlic, curd and morels

£77.00

Cured and lightly roasted fillet of salmon, potato, vine tomato, charred sweetcorn and brown shrimp chowder, shellfish cream, crispy parsley, and dill

£78.00

Beer braised beef shin, smoked ricotta, chip, slow roast tomato, cured courgettes, fine herb olive oil, jus

£78.00

Lamb neck braised with lemon, rosemary, and anchovy, smashed new potatoes, charred courgettes, preserved lemon, dries rose, pomegranate, harissa yoghurt, lamb sauce

£79.00

Slow braised lamb shoulder with java pepper, BBQ smoked rump, wild garlic and saffron potato terrine, tender stem, green bean and crushed hazelnut salad, hazelnut dressing

£79.50

Pan fried fillet of beef, beef shin and Brighton blue croquette, beef butter emulsion, burnt hispi cabbage, pea puree, barbecue powder, smoked beef snow

£80.50

Slow cooked sirloin, beef fat potato galette, pickled pink onions, charred sweetcorn succotash, beef sauce split with watercress soil

£80.50

Black cherry cured duck breast, chargrilled broccoli, frisee leaf, cherry, apple and parsnip puree, garlic and chive rösti, duck vinaigrette

£82.50

Venison loin, slow cooked haunch croquette, chicory and red cabbage braise, fermented blackberry gel, charred parsnips, carrot bark, rich venison jus

£83.00

Vegetarian

Roasted and stuffed globe artichoke, lentils tossed with confit artichokes, thyme, Granny Smith and Cox apple with parsley, celery, broad and green beans and pickled walnuts, sauce vierge

Caramelized, cider braised, burnt, crispy and charred onions, black garlic and fire roasted beets in a tart with a salad of pickled potatoes parsley and radish, tahini dressing and rye crumble

Vegan

Confit beetroot, braised tempeh, fermented wheat grains, pickled walnut, water chestnut, samphire (vegan)

Miso marinated mushrooms with walnuts and barley, salt baked carrot rolled in ash, battered seaweed wrapped tofu, mustard leaves

DESSERTS



Preserved raspberry and roast almond cream mille feuille, pine sugar, caramel chocolate ganache

Toffee apple doughnut, apple granita, buttermilk caramel, apple strudel ice cream, hay meringue

Tropical arctic roll, mango and orange ice cream wrapped in coconut sponge, fermented strawberry jam, lime and black pepper poached meringue, burnt pineapple and rum, white chocolate aero

Buttermilk and honey panna cotta, pain d'épices, burnt peach, black current sorbet, orange jelly, tarragon

Strawberry bavarios pickled green strawberries, honey sesame wafer, white chocolate and miso ice cream

Baked chocolate mousse, chocolate pavé, milk chocolate sorbet, baked white chocolate 'caramac', beer meringue, malt crumble, raspberries

Caramelised banana and hazelnut parfait, roasted hazelnut puree, Frangelico gel, banana, chocolate and hazelnut crumb

ABOVE: Raspberry and almond mille feuille

OPPOSITE: Baked chocolate mousse





A FEAST FOR SHARING

Meat

Porchetta: pork middle filled with sundried tomatoes and herbs, rolled and slow cooked, artichoke rocket and caper salsa

Beef feather blade braised in nero d'avola, chicory jam, burnt silver skin onions, shaved chestnuts, braising sauce

Whole southern fried chicken, shallot rings, chipotle and black pepper mayonnaise, hot sauce, pickles

Lamb with tandoori masala paste, onion bhaji crunch, spiced raita, mango kachumber, charred onions and pepper, coriander

Fish

Hot smoked anise and treacle brined sea trout pickled red onion and cucumber salad, beetroot and horseradish chutney

Barbecued whole sea bass, stuffed with 'Nduja, fennel, capers and sultanas, covered in hot nut brown butter, parsley and oregano

Sides

Carrots braised in carrot juice, dried kale, cultured cream, seaweed, sesame, Jerusalem artichoke crisps

Peas, pancetta, butter roasted cabbage, pine nuts, Italian parsley

Caramelized butternut, green beans, pumpkin kernels, fermented wheat grains, cumin pomegranate dressing, watercress

Tender stem broccoli, orange, cured red onion, smoked chilli, candied olives, burnt honey and parsley dressing

Dauphinoise potatoes with garlic, oregano and taleggio

Rice salad with basmati, brown, toasted Camargue, toasted jasmine and puffed wild rice, spring onion and sambal dressing, toasted nuts and seeds, dried cherries and baby spinach

DESSERT BAR



A dessert bar creates a feast on the eye. Designed to WOW your guests with a selection of your favourite puddings.

Displayed on our bespoke circular steel structure. We include the stand, props, seasonal flowers and foliage.

Upgrade to a dessert bar

£7.00 any 3 varieties
£8.00 any 4 varieties

Chocolate eclair - choux pastry, milk chocolate and vanilla creme patissiere, raspberry and hibiscus jam, white chocolate, chipotle jelly

White chocolate, strawberry and pink pepper brulee, lemon custard cream biscuit, bon bon

Crushed brownie, salt caramel, buttermilk

Rich dark chocolate mousse, roast rhubarb, orange syrup, honeycomb

Custard tart, poached peach, gooseberry jam, cream, pecan brittle

Amaretto soaked sponge, mascarpone, sour cherries, roasted pears, crushed amoretti

Raspberry jelly, tarragon sponge, peach and lemon curd, roast peach

Lemon meringue pie, lemon bitters jelly, lemon snow, lemon candy

Roasted and blackened peach, gooseberry jam, tarragon buttermilk, raspberry jelly, sable Breton

Lemon pannacotta, curd, meringue, sponge, candy, jelly, snow, crumb, raspberry

Vanilla pannacotta, roasted rhubarb, rhubarb gel, pain d'épices crumb, rhubarb sorbet

Treacle tart, clotted cream, spiced poached pear and pecan syrup



OPPOSITE: Dessert station on display for guests to graze on after their meal



CLASSIC MENU

Our 'Classics' menu is designed to be delicious, simple and beautifully presented for **£71.50** per person.

Starters

Grilled focaccia, marinated vine tomatoes, buffalo mozzarella, pesto, balsamic vinegar

Parma ham, chilled melons, scorched raspberries, basil and green chilli

Bang bang chicken salad, leaves, pickled vegetables, sesame, peanuts

Mains

Grilled pork steak, layered potato and celeriac cake, pickled radish carrot and spring onion salad

Lamb mince kebab, jewelled cous cous, romesco, tzatziki, gem wedge salad with tahini

Sage and onion chicken press, potato croquette, summer succotash, chicken gravy

Desserts

Lemon posset, lemon cake, lemon candy, blue berry compote

Strawberry Eton mess, mint jelly, raspberry sauce vanilla cream

Chocolate nemesis, raspberry sorbet, chocolate twiglets



LATE FOOD

Street food favourites

Smoked back bacon, crispy lettuce, sliced tomatoes, mayonnaise, soft white bread

£8.00

Mac n cheese with burnt ends and gherkin pangritata

£11.00

Spanish tortilla sandwich, salad, mayo, mustard, ketchup

£11.00

Spiced ground beef, home fried nacho chips, nacho cheese, soured cream, pico de gallo

£11.50

Massaman curry, sticky jasmine rice, nuoc cham chilli dressing

£11.50

Bao buns, braised pork, kim chi, lime mayo, sesame

£11.50

Pork and beef meatball subs, marinara sauce, provolone and mozzarella, basil

£11.50

Tartiflette – smoked bacon lardons, potatoes, reblochon, cream, pickles, bread

£12.00

Jerk chicken and chips, hot sauce, mango mint and pineapple chutney

£12.00

Chicken katsu curry sandwich, rice vinegar mayo, shredded lettuce and white cabbage

£12.50

Food Stations

Includes all styling, props, flowers and foliage to make a wow factor station.

Please enquire for more food and drink station options.

Woodfired pizza

Selection of 3 pizza flavour combinations. Our chefs cooking live over a hardwood fire to create a uniquely immersive late feast

£12.00

Cheese station

British and continental cheese board, chutneys, crudites, nuts, fruit, grapes, olives. Farbridge artisan bread and crackers, homemade chutney's and relishes

£12.50

Nacho Bar

Home fried and seasoned nachos, beef chilli, salsas, guacamole, soured cream and cheese

£13.00

Doughnut Bar

Selection of 4 homemade flavoured ring doughnuts displayed on a hexagan wall

£10.00

Minimum orders apply to all late food and station prices.



FOOD & DRINK STATIONS

Your celebration is the ultimate expression of the two of you. There is no better way to express yourselves, then to do it through the food and drink on the day.

Include one of our food or drink stations to add that extra WOW factor to your special day. From Pimms stations, to doughnut walls, and after dinner whiskey and petit four bars. We offer a large selection of different stations to compliment your day, all styled for added interest, helping you to design a wedding with a difference.



ABOVE AND OPPOSITE: Small selection of different food and drink stations we offer

CATERING DETAILS: AT A GLANCE



FOOD

THE MENU	<ul style="list-style-type: none"> All catering services are provided by our in-house chefs Fully bespoke menus, designed to fit your day, style and taste Opportunity to design your own menu with our chefs
PRICES	<ul style="list-style-type: none"> Menu prices start from £71.50 per person for a 3 course meal Prices are based on catering for a minimum of 80 adult guests All catering prices are plus VAT
ALLERGIES & PREFERENCES	<ul style="list-style-type: none"> All dietary requirements are taken care of but need to be confirmed at least 4 weeks in advance
DRINKS & BAR	
DRINKS	<ul style="list-style-type: none"> You are welcome to provide your own drinks (no corkage) for your reception, meal and toast up until 8.30pm Farbridge offers a drinks package as an alternative
BAR	<ul style="list-style-type: none"> We provide a fully stocked, licensed pay bar which can be opened at any time after your ceremony There is a minimum spend of £850 Our licence to serve alcohol is until 11.30pm
EXTRA'S TO CONSIDER	
SERVICE STAFF	<ul style="list-style-type: none"> Drink service staff are included within the menu price per head for up to 120 guests Should your guest numbers increase above 120, then extra service staff will be charged at £18 per hour Food service staff are included, based on working 8 hours. Should they be required to work longer than this, additional hours will be charged at £18 per hour
TASTING	<ul style="list-style-type: none"> An invitation to a complimentary tasting event gives you the chance to experience just what our team can do An individual bespoke tasting can be arranged. Charges apply and please ask your Event Manager for details
SUPPLIER MEALS	<ul style="list-style-type: none"> If your suppliers, such as photographer, videographer, band, require a meal, we can supply hot meals for £25 per meal
CHILDREN MEALS	<ul style="list-style-type: none"> Children's meals are £30 per child. These meals are designed for children between two and ten years old. We would recommend older children have the same meals as the adults



FARBRIDGE

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