



## Wedding menu A

Autumn and winter  
£28.50

### Starters

#### Sharing platters at your table – please choose 3

Spitfire beer and whole grain  
mustard rarebit

Local brown crab salad  
with dill mayonaise

Rye Bay mackerel  
and horseradish mousse

Free range chicken liver parfait  
and red onion confit

Selection of freshly baked  
Lighthouse Bakery breads

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### Main course

#### Please choose 2

Breaded goujons of Rye Bay plaice with  
homemade tartar sauce

Homemade Romney Marsh  
Cottage Pie

Rye Bay fish stew  
with tomatoes and fennel

Roast loin of Winchelsea pork,  
crispy cracking and rosemary jus

Hot buttered potatoes

Honey roasted root  
vegetables

Braised savoy cabbage  
and smoked bacon

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### Salads

#### Please choose 2

Mixed leaf green salad

Celeriac, orange  
and walnut salad

Kentish pear and Norbury Blue  
cheese salad, honey and mustard  
dressing

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### Puddings

#### Please choose 1

Steamed jam roly poly

Cinnamon apple crumble

Warm treacle tart

Chocolate bread and butter pudding

Large jugs of proper custard and thick cream



The Place  
at the beach  
HOTEL & BRASSERIE

**Wedding menu B**

Autumn and winter  
£32

**Starters**

**Sharing platters at your table – please choose 3**

Spitfire and whole grain  
mustard rarebit

Hand raised pork pie  
and Kentish apple sauce

Smoked mackerel  
and horseradish mousse

Free range chicken liver parfait  
and red onion confit

Pressed local game and savoy cabbage  
terrine and redcurrant jelly

Weald Smokery salmon with capers and  
celeriac remoulade

Smoked mackerel and  
horseradish mousse

Selection of freshly baked Lighthouse  
Bakery breads

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**Main course**  
**Please choose 3**

Whole roast shoulder  
of Romney salt marsh lamb

Homemade Romney Marsh  
Cottage Pie

Warm free range Sussex chicken  
and mushroom tart

Steamed fillets of Rye Bay plaice  
with a leek and mussel broth

The Place at the Beach fish pie

Warm free range Sussex chicken  
Ham and mushroom pie

Local wild rabbit, chestnut  
and pearl barley stew

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Pomme dauphinoise

Honey roasted root  
vegetables

Braised savoy cabbage  
and bacon

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**Salads**  
**Please choose 3**

Mixed leaf green salad

Celeriac, orange  
and redcurrant salad

Local pear, walnut  
and blue cheese salad

Warm roasted butternut squash  
and toasted hazelnut salad

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**Puddings**  
**Please choose 2**

Steamed jam roly poly

Cinnamon apple crumble

Warm treacle tart

Chocolate bread and butter  
pudding

Proper English sherry trifle

Kentish pear and almond tart

Large jugs of proper custard and thick cream



## Wedding menu C

Autumn and winter  
£50

### Starters

#### Sharing Plateau Fruits de Mer

Local crab, large prawns, oysters, mussels, clams, brown shrimps and whelks  
Fresh mayonnaise and freshly baked Lighthouse Bakery bread

or

#### Sharing platters at your table – please choose 3

Marinated artichoke, parmesan and  
winter truffle salad

Scottish langoustine  
with a citrus vinaigrette

Peppered Rye Bay mackerel  
and horseradish mousse

Iced Colchester oysters

Ham hock and foie gras terrine,  
Biddenden cider jelly and roasted apple

Weald Smokery salmon with capers  
and celeriac remoulade

Free range duck liver parfait  
port and red onion confit

Selection of freshly baked  
Lighthouse Bakery breads



### Main course

#### Please choose 3

Whole roast Rye Bay sea bass with  
a white lemon and butter sauce

The Place at the Beach Rye Bay  
scallop and fish pie

Pan fried turbot with a saffron,  
white wine and clam chowder

Braised fillet of beef with  
bacon and baby onions

Warm free range Sussex chicken,  
wild mushroom and spinach tart

Homemade Romney Marsh  
venison and red wine Cottage Pie

Roast salt marsh shoulder of lamb,  
Apricot and herb stuffing, rosemary jus

Pomme dauphinoise

Honey roasted root  
vegetables

Braised savoy cabbage  
and bacon

