



The Place
at the beach
HOTEL & BRASSERIE

Wedding menu A

Spring and summer
£28

Starters

Sharing platters at your table – please choose 3

Atlantic prawn, crème fraiche and dill salad

Potted Rye Bay smoked mackerel and
horseradish cream

Free range hens egg mayonnaise,
chives and anchovy

Pressed free range local pork terrine
and homemade piccalilli

Selection of freshly baked Lighthouse
Bakery breads

Main course

Please choose 2

Breaded goujons of Rye Bay plaice with
homemade tartar sauce

Homemade Romney salt marsh
Shepherds Pie

Locally smoked haddock,
leek and spinach hot pot

Slow roast Saddle Back gammon
served off the bone (cold or hot)

Hot buttered new potatoes

Roast courgettes with
paresan and thyme

Caramelised baby carrots

Salads

Please choose 2

New season garden herb salad

Roasted aubergine, tomato
and garden rosemary cous cous

Marinated summer vegetables
with olive oil, garlic and herbs

Puddings

Please choose 1

Fresh raspberry jelly with poached summer fruits

Rhubarb/plum and ginger crumble
(depending on season)

Iced cherry Bakewell tart

Dark chocolate mousse

Large jugs of proper custard and thick cream



The Place
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Wedding menu B

Spring and summer
£32

Starters

Sharing platters at your table – please choose 3

British wild mushroom and tarragon
pate

Potted Rye Bay smoked mackerel and
horseradish cream

Free range hens egg mayonnaise,
chives and anchovy

Pressed free range local pork terrine and
homemade piccalilli

Weald Smokery salmon with capers and
celeriac remoulade

Whole shell on prawns with
homemade lemon mayonaise

Selection of freshly baked Lighthouse
Bakery breads

Main course

Please choose 3

Whole roast shoulder
of Romney salt marsh lamb

Pan fried butterfly Rye Bay mackerel
with roasted fennel and tomato

Warm free range Sussex chicken
and mushroom tart

Steamed fillets of Rye Bay plaice
with mussel broth

The Place at the Beach fish pie

Roast saddle of back gammon
served off the bone (cold or hot)

Hot buttered new potatoes

Roast courgettes with
paremsan and thyme

Caramelised baby carrots

Salads

Please choose 3

Peppery Kentish watercress salad
with a honey mustard dressing

Roasted aubergine, tomato
and garden rosemary cous cous

Roasted summer vegetables
with olive oil, garlic and herbs

Butterbean and tomato salad

Fennel, mint, chilli
and lemon salad

Puddings

Please choose 2

Fresh raspberry jelly with poached
summer fruits

Rhubarb/plum and ginger crumble
(depending on season)

Iced cherry Bakewell tart

Dark chocolate mousse
and caramelized oranges

Lemon tart

Large jugs of proper custard and thick cream



Wedding menu C

Spring and summer
£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

Chilled lobster mouse, orange
and fennel salad

Foie gras pate
with Biddenden cider apple jelly

British wild mushroom
and tarragon pate

Selection of locally smoked
and cured meats

Iced Colchester oysters

Asparagus, poached quails egg
and truffle salad

Pressed free range local pork rilette
and homemade piccalilli

Weald Smokery salmon
with capers and celeriac remoulade

Scottish langoustine
with a citrus vinaigrette

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 fish pie

Warm free range Sussex chicken
and mushroom tart

Wild rocket, cherry tomato and smoked eel salad
with chilli and basil oil

Pan fried fillets of Rye Bay brill
with saffron white wine and clam chowder

Rolled sirloin
of Winchelsea rare beef (cold)

Slow roast Saddle Back gammon
served off the bone (cold or hot)

Griddled whole tiger prawns
with garlic mayonnaise

Hot buttered new potatoes

Roast courgettes with
paremsan and thyme

Caramelised baby carrots
