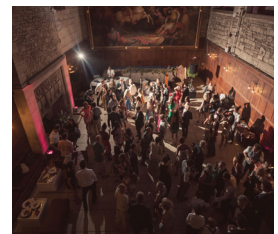




Battle Abbey School Now open for corporate dinners, staff parties, award ceremonies and all other celebratory events.

For the first time in its 1,000 year history Battle Abbey is open for corporate parties, drinks, dancing and fantastic food in a magical historic setting. Let us help manage your five star event. Give your guests the wow factor and something a little different. Get in touch!

- 11th Century Abbey setting
- Exclusive use of venue
- DJs and bands welcome
- Michelin standard 3 course menus
- Competitive bar rates
- Up to 120 guests for formal dinners
- Up to 280 capacity for reception style events
- Licenced til midnight
- Full bar



Prices from just £37.50 a head

Tel: 01424 772385 email: info@battleabbeyschool.com

Set Menu One

£37.50

STARTERS

- » Duck liver pate with pear chutney, toasted brioche, micro leaves, roast cherry tomato vinaigrette.
- » Salad of Brighton blue, pear, candied walnuts. (V)(GF)
- » Caprese salad, basil salsa verde. (V) (GF)

MAIN COURSE

- » Roast supreme of Sussex chicken, field mushroom and tarragon cream, pomme puree. (GL)
- » Pan fried sea bream, salsa verde, celeriac. (GL)
- » Confit of duck, pak choi, Asian dressing. (GL)
- » Braised daube of Sussex beef bourguignon, pomme puree, roast root vegetables. (GL)

DESSERT

- » Raspberry & white chocolate cheesecake.
- » Sticky toffee pudding, butterscotch sauce, vanilla cream.
- » Chocolate brownie, vanilla ice cream & strawberries compote.
- » Spiced poached pear, pecan crumble, toffee sauce, vanilla cream.

Set Menu Two

£42.50

STARTERS

- » Antipasti plates (GF)
- » Spiced prawns, mango, cucumber & red onion salsa, micro greens and minted yoghurt. (GF)
- » Smoked Scottish salmon, potato & salmon salad, pickled cucumber, micro leaves. (GL)
- » Chargrilled asparagus, tomato, chive crème fraiche, rocket. (V)(GL)

MAIN COURSE

- » Hake, piquillo peppers, capers, edamame beans, lemon oil. (GL)
- » Roast rump of Sussex lamb, flageolet puree, roast baby, vegetable, fondant potato, rosemary jus. (GF)
- » Sussex rib eye, horseradish crème fraiche, rocket, shallots, fondant potato. (GL)
- » Fillet of Scottish salmon, tarragon beurre blanc, asparagus.

DESSERT

- » Tiramisu with biscotti.
- » Warm pear, ginger and frangipane tart, spiced caramel, vanilla cream.
- » Lemon possets, raspberries, shortbread.

Set Menu Three

£47.50

STARTERS

- » Honey glazed ham hock terrine, apple chutney & micro-cress salad. (GF)
- » Salad of Brighton blue, pear, candied walnuts. (V)(GF)
- » Gin & tonic smoked salmon parfait with capers, lemon & cucumber. (GF)

MAIN COURSE

- » Pan fried sea-bream, cavolo Nero, cauliflower purée, smoked bacon with chervil beurre blanc. (GF)
- » Chargrilled fillet of Sussex beef, fondant potato, braised shallot Café de Paris butter & amp watercress. (GF)
- » Roast loin of Sussex lamb, raita, pomegranate, bulghur, coriander, mint.
- » Sussex barbery Duck, marsala balsamic butter sauce, potato fondant. (GF)

DESSERT

- » Classic apple tarte tatin, spiced caramel sauce, Calvados cream.
- » Tarte au citron, raspberries, vanilla cream.
- » Chocolate truffle torte with toffee profiterole.
- » Tasting plate of Chocolate torte, lemon cheesecake, raspberry pavlova & strawberry mousse shortbread.

Please choose two options from each course, (more available by arrangement).
Freshly brewed tea and coffee to finish included with all set menus.