



CELEBRATE AT THE GUN

Thank you very much for considering The Gun for hosting your special event.

You might have already sampled some of our finest food and ales amongst family and friends and are now thinking about celebrating a special event such as a birthday party or a family occasion at the Gun.

This unique 15th century pub was, in former times, an ancient court house and has a long history of intrigue and passion well known to the local community.

Simply oozing charm and atmosphere, The Gun is situated in the heart of the Sussex countryside, only a short drive from Eastbourne sits directly on the Wealden Way, one of the most beautiful country walks in East Sussex. The Gun has recently been re-furbished and is now one of the most inviting pubs in the county.

Our professional teams are dedicated to make your special event a success. I will be on hand to take off some of the pressure of having to organise a celebration and am here to help and advise you at all stages ensuring your private party fully reflects your personal taste and aspirations. Our Head Chef and his team offer a varied selection of freshly prepared food all day every day, both traditional English as well as continental specialties using local suppliers whenever possible to support the local farming community.

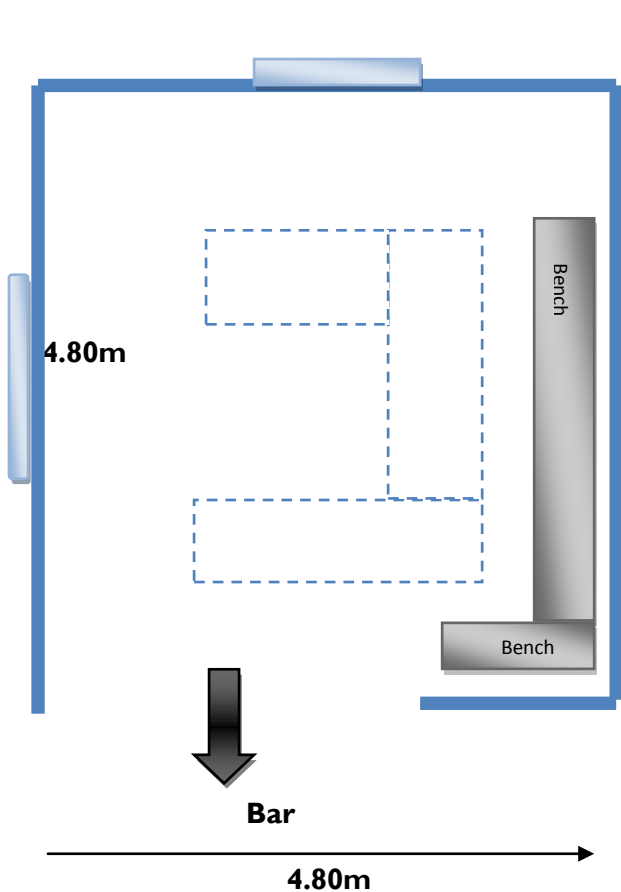
I have enclosed for you information, copies of our current menus, packages and supplements available to you. Should you wish a more tailor made event, we would be delighted to discuss your requirements in person. Please do not hesitate to contact me on 07889 885366 or at events@thegunhouse.co.uk

Kind regards,

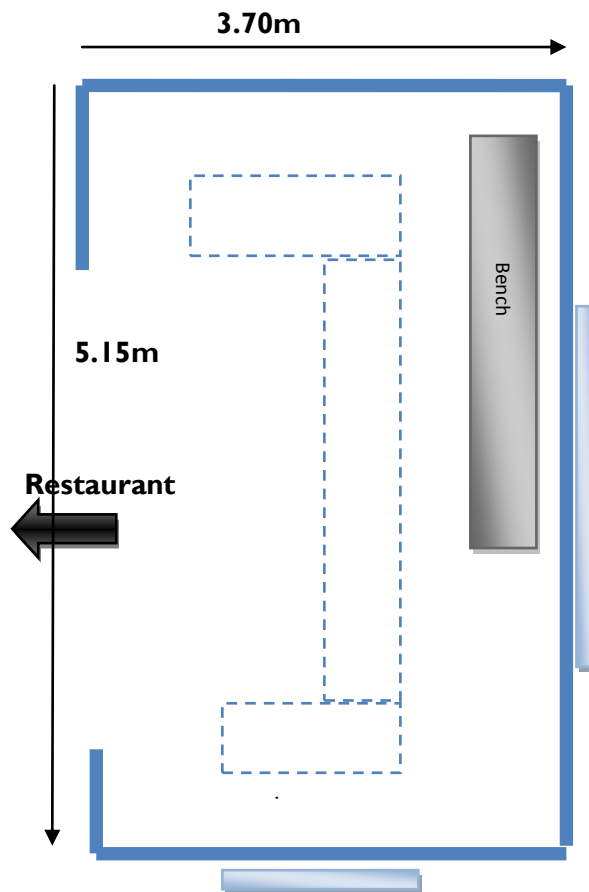
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Aline Koehler-Price
Events Manager

THE CANNON ROOM & THE COURT ROOM



THE CANON ROOM



THE COURT ROOM

ROOM CAPACITY

	Canon room	Court room	Main restaurant
Two long tables	10+10+10	8+8	18 + 14 + 12
U shape table	28	22	n/a
L shape	n/a	15	n/a
Individual tables	n/a	22	39
Buffet (standing)	40	n/a	n/a

MENU AT £20 PER PERSON

Please select 3 starters, 3 mains, 3 desserts from the choices below

STARTERS

Carrot & coriander soup, crème fraiche, crusty bread (V)

Smooth chicken liver parfait & homemade chutney

Grilled goat cheese & caramelised onions, balsamic dressing

Homemade gravadlax of salmon, orange dressing, bread & butter

Traditional prawn cocktail & Marie Rose sauce

Plum tomato & buffalo mozzarella salad, avocado dressing

MAIN COURSES

Chicken supreme, pommes puree, broccoli, bacon & mushroom sauce

Guinea fowl casserole, turned root vegetables & tarragon sauce

Pan fried salmon fillet, crushed charlotte potatoes, wilted spinach & dill butter sauce

Pan fried fillet of barramundi, lemon risotto & vegetables tempura

Wild mushroom, shallots & broccoli quiche, crunchy vegetable salad (V)

Linguini pasta, ricotta cheese, broad beans & plum cherry tomato, mixed salad (V)

DESSERTS

Chocolate brownie, vanilla ice cream

Vanilla crème brûlée & shortbread biscuit

Strawberries & shortbread biscuit, Chantilly cream

Seasonal fruit salad & ginger syrup

Raspberry & honey cream, toasted oat flakes

Selection of farmhouse ice cream & sorbets

MENU AT £23 PER PERSON

Please select 3 starters, 3 mains, 3 desserts from the choices below

STARTERS

Spinach & watercress soup, crusty bread (V)

Fish platter, smoked salmon, potted mackerel & prawn cocktail, bread & butter

Traditional Sussex smokie, natural smoked haddock & grain mustard sauce

Seared pigeon breast crostini & red onion compote

Ham hock terrine, homemade chutney & crusty bread

Poached egg Florentine on toast, free range egg, spinach, hollandaise sauce (V)

MAIN COURSES

Slow cooked pork belly, creamy mash potato, apple compote & French beans

Supreme of chicken, Pont-Neuf potatoes, glazed baby vegetables & tarragon sauce

Pan fried cod fillet, crushed potatoes & ratatouille vegetables

Plaice fillets, courgettes & fennel, turned potatoes & white wine sauce

Baked tomato & aubergine, local goat cheese, sesame seeds & coriander dressing (V)

Beetroot risotto, parmesan crisp & mixed salad (V)

DESSERTS

Caramelised bread & butter pudding, vanilla ice cream

Dark & white chocolate mousse, biscotti biscuit

Vanilla panna cotta & red fruit compote

Local apple & rhubarb crumble custard

Sticky toffee pudding & honeycomb ice cream, toffee sauce

Tuile basket of farmhouse ice cream & sorbets

MENU AT £26 PER PERSON

Please select 3 starters, 3 mains, 3 desserts from the choices below

STARTERS

Traditional fish soup, rouille, cheddar & crostini

Salmon & hake fish cake, broad bean & chorizo ragout

Shredded duck & Thai salad, aromatic plum sauce

Asparagus & Italian cured ham, parmesan shavings

Artichoke & truffle oil risotto (V)

Nicoise vegetable terrine & tomato jelly (V)

MAIN COURSES

Sussex 28-day matured Limousin rib-eye steak, roast potatoes, seasonal greens & crispy onions

Pork tenderloin, grain mustard mash, glazed mushrooms & tomato compote

Locally caught sea bass fillet, celeriac puree, baby vegetables & vanilla foam

Pan fried ballotine of salmon, aubergine caviar & linguini pasta, crayfish sauce

Pithivier of wild mushrooms, spinach & leek, parsley & truffle oil (V)

Vegetable spring roll, fennel & spring onion salad, sweet chilli sauce (V)

DESSERTS

Chocolate & pistachio marquise, crème Anglaise

Caramelised French lemon tart, lime sorbet & coulis

The Gun summer pudding & Devon clotted cream

Iced nougat parfait, caramel sauce

Selection of English cheeses, smoked applewood, Greenacres farm ash goat cheese, Quenby Hall baby Stilton,

PRIVATE DINING MENUS

We do hope you will find something to suit your tastes as well as your guests on the night. As we strive for optimum quality, we do ask all private menus for parties above 15 guests to be pre ordered a week in advance.

For parties above 15 guests, we do require you choose 3 starters, 3 mains and 3 desserts out of the 6 options

For parties above 25 guests, we do require you choose 2 starters, 2 mains and 2 desserts out of the 6 options

For parties above 30 guests, we do require you choose 1 starter, 1 main and 1 dessert out of the 6 options. We are flexible to cater for any dietary requirements.

Should you have a specific dish or product in mind, which is not on the menu, our Chef will be happy to create a tailor-made menu to your own personal requirements and taste. Please note that our menus are subject to changes with the season.

PACKAGES

Should you prefer an “all inclusive”, we have created a few packages to simplify your choice and help you managing your budget per person.

Package 1 £30 per person

Available Sunday evening to Thursday all day

One arrival drink per person from a choice of Pimm’s, Bucks Fizz or soft drink

Menu up to the value of £20

Half bottle of wine per person - *El Muro Macabeo/El Muro Tempranillo-Garnacha, Carinena, Spain*

Tea and coffee

Package 2 £37.50 per person

Available all week

A glass of Chapel Down Brut, sparkling wine from Tenterden, Kent

Menu up to the value of £23

Half bottle of wine per person - *El Muro Macabeo/El Muro Tempranillo-Garnacha, Carinena, Spain*

Tea and coffee served with a selection of homemade petit fours

ADD ONS...

Those little extras can be added to all menus and packages, take your pick...

Glass of Chapel Down Brut, Tenterden, Kent	£ 5.90 per glass
Kir white wine	£ 3.95 per glass
Kir royal	£ 6.95 per glass
A selection of 3 canapés per person	£ 3.00 per person

Choose three options from our canapés menu

Bread basket, serves three guests	£1.95	per basket
Sicilian olives	£2.50	per bowl
Fish board- anchovies, prawn cocktail, cured salmon crostini, potted mackerel, smoked trout, lemon and bread basket – serves 8 people	£24	per platter
Italian Charcuterie board –Italian chorizo, cured ham, coppa sausage, marinated artichokes, parmesan shavings, gherkins and ciabatta - serves 8 people	£24	per platter
Antipasti board-Honey roast ham, chorizo, prawn cocktail, Sicilian olives, cured Salmon crostini, mayonnaise, gherkins, & bread basket	£24	per platter
Greek crudités platter- Taramasalate, humous, tzaziki, olives, flat bread, feta Cheese, carrot & cucumber-serves 8 people	£20	per platter
Sorbet- Champagne or Lemon	£1.50	per unit
Rock Oyster	£1.50	per oyster
Coffee	£2.00	per person
Birthday or celebration cake – serves 8 guests	£25.00	

BUFFETS & CANAPES

Our buffets selection will be served in our Cannon room, which is suitable for up to 40 guests. We do allocate a few tables for your guests to sit down, however please note that the entire party will not be able to sit down at the same time.

Something to start, our selection of mouthwatering canapés

Choose 3 options from our selection below. Guidelines are 3 canapés per person for £3.

- Bayonne ham & citrus butter
- Speldhurst sausage & bacon quiche
- Breaded chicken & tarragon mayonnaise
- Devil on horseback
- Chicken liver mousse
- Mini fish cake & sweet chilli sauce
- Smoked trout & chorizo tartlet
- Smoked salmon crostini
- Thai king prawn skewer
- Rock oyster, shallot & vinegar (£1 supplement)
- Mini jacket potato, chive crème fraiche
- Tempura baby corn & tomato salsa
- Deep fried brie & Cumberland sauce
- Blue vein Stilton butter & walnut
- Leek, spinach & tomato quiche

BUFFET AT £12 PER PERSON

Selection of sandwiches

(Mature cheddar & fruit pickle, Wiltshire Ham & English mustard,

Prawn cocktail & crispy lettuce)

Selection of continental meat board, gherkins & fruit chutney

(Honey roast ham, chorizo, salami & spicy sausage)

Selection of pizza bites (vegetarian included)

Potato wedges, Cajun spices & sour cream

Sausage rolls

Fresh fruit kebab & fruit coulis

BUFFET AT £18 PER PERSON

Assortment of sandwiches

(Scottish smoked salmon, roast beef & horseradish cream,

Cucumber & cream cheese, mature cheddar & fruit pickle)

Selection of continental meat board, gherkins & fruit chutney

(Honey roast ham, chorizo, salami & spicy sausage)

Selection of pizza bites (Vegetarian option included)

Potato wedges, Cajun spices & sour cream

Baby gem salad & prawn cocktail

Sausage rolls

Tortillas chips & tomato salsa

Strawberries & cream

Rich chocolate fondants & chocolate sauce