



CASTLE GORING

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A close-up photograph of a gourmet dish, likely a beef main, featuring a perfectly cooked beef tenderloin with a golden-brown crust, topped with a dollop of white cream and a drizzle of orange sauce. The dish is garnished with a generous amount of thin, golden-brown fried strands, possibly crispy onions or herbs, and fresh green herbs. The background is softly blurred, showing more of the dish and greenery.

“OUR WEDDING WAS PERFECT FROM START TO FINISH, ALL BECAUSE OF RED’S HARD WORK. FROM THE PRE-PLANNING, TASTING SESSION THROUGH TO THE DAY ITSELF, RED KEPT US RELAXED THROUGHOUT WITH THEIR EXEMPLARY ORGANISATION. THE FOOD AND WINE ON THE DAY WAS OUTSTANDING. I’M STILL DREAMING OF THE BEEF MAIN WHICH WAS DESIGNED ESPECIALLY FOR OUR WEDDING.”

PETER & THEO



CASTLE GORING

MENUS | Canapés

3



Cold

Meat

Smooth Chicken Liver Parfait, Homemade Cracker, Burnt Orange

Smoked Chicken Caesar on Ciabatta Croute

Roast Beef & Yorkie, Horseradish, Roquette Leaves
- Not available as Gluten Free

Fish

Flaked Poached Salmon, Horseradish, Lime & Dill Mayonnaise, Crisp Bread

Lightly Peppered Smoked Salmon, Chive & Tarragon Crème Fraiche, Rye Croute

Posh "King Prawn Cocktail" Red's Prawn Sauce

Grilled King Prawn with Bloody Mary dressing and Celery Salt

Smoked Mackerel Rillettes on Cucumber, Horseradish & Caper

Vegetarian

Cheese & Pineapple Parmesan Shortbread, Roasted Pineapple, Goats Cheese - **Not available as Gluten Free**

Basil Feta, Blush Tomato, Orange, Crisp Bread, Crispy Leeks

Local Asparagus, Rosemary Oil, Hollandaise Sauce (May to August)

Roasted Vine Tomato Bruschetta, Guacamole, Mozzarella, Pesto

Pesto Goats Cheese, Red Onion Marmalade, Grape, Wild Celery

Pickled Beets with Goats Cheese Puree, Celery Cress

Fig & Blue Cheese with sweet chutney on Toast

Hot

Meat

Barn Reared Chicken in Sesame Seed Crumb, Hoi Sin Sauce

Crispy Duck Cone, Cucumber & Spring Onion, Oriental Sauce

Pork Belly, Toffee Sauce, Black Sesame seed, Pork Scratching

Posh Sausage & Mash with Onions

Classic Chicken Satay, Fresh Lime, Satay Dipping Sauce

Slow Roasted Pork Belly, Apple Sauce

Chicken & Fruit Curry, Poppadum

Fish

Smoked Haddock, Fat Chip & Pea Puree

Thai Fishcake, Coriander & Tomato Dip

King Prawn & Chorizo Skewer, Mango Glaze

Scallop wrapped in Pancetta with Lemon Aioli
- £1 supplement p/p

Vegetarian

Mozzarella & Pesto Arancini with Tomato Dip

Bocconcini & Tomato Lollipop with Fresh Basil

Blue Cheese & Spring Onion Potato Cake, Roasted Garlic Aioli

Vegetable Spring Roll, Red's Sweet Chili Sauce - Not available as Gluten Free

Mini Jacket Potato with Soured Cream & Chive

Sun blushed Tomato, Goats Cheese & Pesto Tart
- Not available as Gluten Free



“WE HAD EXCELLENT SERVICE FROM RED ANYWHERE. THE FOOD WAS DELICIOUS WITH EVERYTHING PREPARED ON SITE ON THE DAY INCLUDING PRE-DINNER CANAPES, THREE COURSE MEAL, COFFEE ETC. THE STAFF WERE EXTREMELY HELPFUL, THE SERVICE WAS EFFICIENT AND DISCREET.”

JAMES & FIONA



CASTLE GORING

MENUS | Starters and 'Love to Share'

5 



Nutbourne Local Tomato Bruschetta

Oven Burst Tomatoes, Pesto Toasted Bread, Balsamic, Basil & Leaves

Warm Chevre Goats Cheese, Tomato & Basil Tart

Nutbourne Tomato Salad, Pesto, Rosemary Olive Oil

Brighton Blue Bon Bon & Three Beets

Golden Beetroot, Bulls eye and Purple, Apple, Balsamic Walnuts, Leaves

Red's Caprese Style Salad

Nutbourne Tomatoes, Pesto Bocconcini, Wild Basil, Toasted Focaccia

Chicken Liver Parfait

Toasted Sour Dough, Onion Chutney, Dressed Leaves

BBQ Chicken & Pancetta Salad

Shredded BBQ Chicken, Crispy Pancetta, Pickled Onion, Cucumber, Red's BBQ Dressing

Chorizo & Paprika Croquette

With Roasted Red Pepper, White Bean & Thyme Puree, Chorizo Oil

Salad of Local Asparagus & Parma Ham

Soft Egg, Roasted Garlic Aioli, Crispy Parma Ham

Red's Thai Spiced Fish Cake

Salmon & Cod flavoured with Lime, Coriander, Ginger & Chili, Mango Salsa, Leaves



Smoked Haddock & Grain Mustard Scotch egg

Golden Beetroot Puree, Pickled Bullseye Beet, Watercress Salad

Springs Smoked Salmon & Horseradish

Smoked Salmon Rilletes with Rye Bread, Cucumber, Horseradish Yoghurt

'Love to Share'

Cheese

Oven Baked Goodwood Camembert with Sussex Honey, Flavoured Breads, Pickled Onions & Homemade Pickled Vegetables, Garlic Butter (Tables of 8-10, 4 x Camembert's served)

Meats - £2 supplement p/p

Cured Parma Ham, Bresaola, Baby Chorizos served to the table on slate, Olive Focaccia, Red Pepper Humus, Caper Berries, Paprika Butter (Tables of 8-10 will be served 2 x Slates)

Seafood - £2 supplement p/p

Sliced Springs Smoked Salmon, Lemon & Parsley King Prawns, Mackerel Pate, Homemade Seed Crackers, Rye Bread, Cocktail Sauce, Capers & Pickled Cucumber, Parsley Butter (Tables of 8-10 will be served 2 x Slates)

A close-up photograph of a wedding dinner plate. The main focus is a thick, square cut of medium-rare beef with a dark, seared crust. The beef is resting on a bed of light green mashed potatoes. Surrounding the beef are roasted vegetables, including bright red bell peppers and dark mushrooms, all coated in a yellow-orange sauce. Fresh green microgreens are scattered around the plate. The background is a plain white plate.

**“FROM THE WELCOME DRINKS TO THE
END OF THE EVENING, THE SERVICE WAS
FAULTLESS. WE ARE SO GRATEFUL FOR
EVERYTHING THAT WAS DONE FOR US TO
MAKE OUR WEDDING DAY SO SPECIAL.
WE WOULD HIGHLY RECOMMEND RED
CATERING FOR ANY EVENT.”**

HOLLIE & SEAN



CASTLE GORING

MENUS | Main Courses

7

Sausage & Mash

Cumberland Sausages (3), Proper Creamed Mash, Roasted Apple, Peas, Onion Jus

Summer Roast Chicken "Lemon & Thyme Crust"

Barn Reared Chicken Breast & Thigh, Herb Butter Potatoes, Asparagus, Green Bean & Carrot Fricassee, Chicken Jus

Slow Roast Belly of Pork

with Crackling, Cider Glaze, Parsnip Dauphinoise, Burnt Leek, Peas and Roasted Apple, Bramley Puree, Jus

Roast Sirloin of Aged Beef - £2 supplement p/p

Horseradish Yorkie, Sirloin of Beef cooked medium, Crispy Roast Potatoes, Chunky Carrot & Parsnip, Beef Jus

Pie & Mash

Individual Pies... Choice of Chicken, Mushroom & Leek or Classic Steak & Ale, Beer Mustard Mash, Spinach & Peas, Proper Gravy

Red's Fish Pie

Salmon, Cod, Mussels & Prawns, Dill, Parsley & Lemon Sauce, Creamy Mashed Potato, Parmesan Crust. Served with Rosemary Oil Green Beans

Slow Cooked Blade of Aged Beef

Braising Juices, Leek & Celeriac Mash, Kale, Crispy Parsnip, Jus

Marinated Chicken, Red's BBQ Sauce

Breast of Barn Reared Chicken, Roasted Asparagus, Buttered Corn on the Cob, Lemon & Chive Crushed Potato, BBQ Sauce

"5 hour cooked" Shoulder of Lamb (Boneless)

- £2 supplement p/p

Classic Fondant Potato, Roasted Leek & Courgette, Cranberry Chutney, Minted Lamb Jus

GT's Indian Chicken

Barn Reared Chicken rubbed with Indian Spices, Classic Bombay Potatoes, Pak Choi, Mint Raita, Mango Sauce

Stripped Chicken & Roasted Chorizo

Barn Reared Chicken, Warm Salad of Chorizo & Roasted Corn, Roast Sweet Potato, Mango & Chorizo Dressing

Rump of Lamb, Basil Crumble - £2 supplement p/p

Roasted Peppers, Courgette & Red Onion, Pesto Mash, Sun Blushed Tomato Sauce

Barn Reared Chicken & Parmesan Crisp

Parmesan Mashed Potato, Charred Asparagus & Green Beans, Lime & Chive Dressing, Parmesan Crackling

Lamb Tagine "Moroccan Style"

Cooked the traditional way with Dates, Spices and Cinnamon served with Mint & Cucumber Cous Cous, Chick Pea & Ginger Salad

Fillet of Wild Sea Bass - £3 supplement p/p

Parmesan Mash, Poached Local Asparagus, Sauce Vierge

Fillet of Salmon

Green Bean & Asparagus Salad, Tarragon Hollandaise Sauce, Buttered New Potatoes

Vegetarian dishes

Cheese Bubble & Squeak

Blue, Goats & Parmesan bound with Leeks & Mash, Courgette Spaghetti, Soft Poached Egg, Crispy Leeks

Asparagus & Rosti

Leek & Celeriac Rosti, Tomato Chutney, Grilled Asparagus, Chive Hollandaise Sauce

Gnocchi & Nuts

Roasted Gnocchi & Hazelnuts, Pea, Green Bean & Beetroot Fricassee, Pea Shoot Salad

Greek Feta Risotto

Feta Cheese, Sun Blushed Tomato, Red Onion, Olives, Cucumber, Orange Dressing, Celery Cress

Gnocchi, Burnt Leeks

Poached Gnocchi, Spicy Tomato Sauce, Burnt Leeks & Spring Onions, Parmesan Crackling

All dietary requirements can be catered for, please make us aware at the earliest point so we can adapt or create new dishes...

A close-up photograph of a plated dish. The main focus is a piece of seared salmon with a golden-brown crust, topped with a stack of vibrant green vegetables, including what appears to be bok choy and leafy greens. To the right, there are pieces of roasted orange-colored vegetables, possibly sweet potatoes or squash, and a white sauce with blue cheese or similar cheese. The background is a white plate with a blurred edge.

“WE CHOSE RED ANYWHERE FOR OUR WEDDING... OH MY GOODNESS THEY DID NOT DISAPPOINT! THE FOOD WAS INCREDIBLE - OUR GUESTS WERE SO COMPLIMENTARY, MANY SAYING IT WAS THE BEST FOOD THEY’D HAD AT A WEDDING!!! WE CAN’T THANK THEM ENOUGH AND WOULD VERY MUCH RECOMMEND THEIR SERVICES.”

DAN & ALEXANDRA



CASTLE GORING

MENUS | Main Courses cont'd

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Sharing Joints to the Table

Slow Cooked Belly of Pork, Cider Glaze with Crackling & Apple Sauce - **£1.50 supplement p/p**

Pulled Pork, Red's own BBQ Sauce - **£1.50 supplement p/p**

Sirloin of Aged Beef, Proper Yorkies & Horseradish Cream - **£3 per supplement p/p**

Shoulder of Slow Cooked Lamb, Cranberry Chutney - **£3 supplement p/p**

BBQ's

Classic - £1.00 supplement p/p

Homemade Fillet Steak Burgers
Classic Cumberland Sausages
Chicken Skewers with Red's BBQ Sauce
Marinated Buffalo wings with Red's BBQ Sauce
Mediterranean Vegetable Kebabs with Halloumi & Thyme Oil **(V)**

Contemporary - £3.50 supplement p/p

Pork Belly with Apple Cider Glaze
Chicken, Chorizo & Red Onion Kebab with Mango Glaze
Lamb Kofta with Mint Yoghurt Dressing
Beef Skewers with Paprika & Oregano
Thai Prawn Skewers
Stuffed Flat Mushroom with your choice of Blue, Goat or Halloumi Cheese **(V)**

Luxury - £6.00 supplement p/p

Rib Eye Steaks
Lamb Cutlets with Mint or Tandoori Rub
Scallop and Pancetta Skewers with Lemon Dressing
Pulled Pork with Red's BBQ Sauce & Pickled Red Onions

Hog Roast

Hog Roast - £1.00 supplement p/p

Slow cooked locally sourced Hog with home made apple sauce & crackling

Please select 3 items from your chosen BBQ menu. All BBQ's and Hog Roasts are served with luxury Broche Buns, Condiments, Pickles & Chutneys

Sides

Please pick from the following options to accompany your Sharing Joint, BBQ or Hog Roast Menu:

Potato - Pick one

Crispy Roast Potatoes, Roasted New Potatoes, Dauphinoise, Flavoured Mash, Potato Salad, Warm New Potatoes, Minted Potato Salad, American Style Bravas

Vegetables - Pick three

Green Beans, Roasted Leek, Tender Stem Broccoli, Peas & Baby Onion, Cauliflower Cheese, Buttered Chantry Carrot, Maple Roasted Parsnips

Salads - £3.00 supplement p/p

Or swap your veg to four seasonal salads - **£3.00 supplement p/p**



“THE WEDDING BREAKFAST WAS AMAZING, EVERY GUEST COMPLEMENTED THE MEAL, IT WAS ALL DELICIOUS, HOT AND SERVED VERY PROMPTLY. GREAT FOOD, GREAT PORTIONS. ALL OF THE STAFF AT RED WERE SO FRIENDLY AND HAPPY. RED WENT OVER AND BEYOND TO ENSURE OUR DAY WENT SMOOTHLY.”

MARTIN & NATALIE



CASTLE GORING



Please select four salads from the menu below

Red's Coleslaw

Shredded Cabbage, Carrot, White Onion, Combined with Lemon, Chive & Black Pepper Mayonnaise

Chick Pea & Chorizo

Roasted Chorizo, Chick Peas, Sweet corn Kernels, Paprika, Lemon & Extra Virgin Olive Oil

Classic Caesar

Kos & Little Gem Leaves, Reggiana Parmesan, Ciabatta Croutons, Red's Caesar Dressing, Parmesan Crackling

Moroccan Cous Cous

Flavoured with Sultanas, Cucumber, Spring Onion, Spices, Mango Chutney & Chopped Mint

Israeli Cous Cous

Flavoured with Salsa Verde, Roasted Pecans and Hazelnuts, Oven Burst Tomatoes and Basil

Asparagus, Pea & Pancetta (Seasonal May to September)

Local Asparagus spears, Fresh Peas, Crispy Pancetta, Mint & Olive Oil

Red's Green Salad

Roquette, Watercress, Pea Shoots, Lambs Lettuce, Creamy Garlic Dressing

Celeriac & Pine Nut

Shredded Celeriac, Toasted Pine Nuts, Horseradish, Black Pepper & Lime Mayonnaise

Tomato & Mozzarella

Vine Salad Tomatoes with Rock Salt, Pepper & Pesto, Chunky Mozzarella, Wild Basil, Extra Virgin Olive Oil

Torn Charred Peach

Shredded Pink Lady Apple, Watercress & Endive, Maple & Balsamic Dressing

Radish & Green Bean Salad

Lemon, Cumin & Parsley Relish

Asparagus, Cucumber Chili & Poppy seed Salad (Seasonal May to September)

Sweet & Sour drizzle

Roasted Courgette, Aubergine & Mange Tout

With Roasted Hazelnuts & Burnt Orange, Hazelnut Dressing

Chargrilled Cauliflower

Baby Plum Tomatoes, Dill & Capers

Roasted Red & Golden Beetroot

Horseradish Yoghurt

Asian Style Slaw

Honey, Soy & Lime with Coriander

A close-up photograph of a wedding cake. The cake is decorated with chocolate shavings and a white cream drizzle. The background is a dark, textured surface with some orange-colored crumbs.

“THEIR IMAGINATION AND GREAT IDEAS MADE FOR THE MOST MEMORABLE DAY AND MANY OF OUR GUESTS SAID IT WAS THE BEST WEDDING FOOD THEY HAD EVER BEEN PRESENTED. RED’S ATTENTION TO DETAIL AND SERVICE WAS WAY BEYOND A REGULAR CATERING OUTFIT.”

BEN & ALICE



CASTLE GORING

MENUS | Desserts And Tea/Coffee

13 

Double Chocolate Brownie

(Gluten Free), Brownie Fudge Sauce, Chocolate Ganache, Raspberry Sorbet

Sticky Toffee Pudding

Salted Caramel Sauce, Maple & Pecan Ice Cream, Pecan Brittle

Posset

Passion Fruit & Vanilla, Mango & Pineapple Salad, Coconut Shortbread

Red's Famous White Chocolate & Raspberry Cheesecake

White Chocolate Shards, White Chocolate Sauce, Raspberry Jelly, Raspberry Sorbet

Warm Bakewell Tart

Vanilla Custard, Cherry Ice Cream

Raspberry Parfait Cannelloni

Chilgrove Gin Fizz Sorbet, Raspberry Tuile, Raspberry Crunch

Local Strawberry & Elderflower Jelly

Strawberry & Mango Salad, Mojito Sorbet

Lemon Meringue Panna Cotta

Vanilla Panna Cotta, Lemon Curd, Poppy Seed Meringue

Salted Caramel & Dark Chocolate Tart

Shards of Chocolate, Salted Caramel Ice Cream, Lime Sauce

Deconstructed Summer Pavlova

Berries, Sauce, Jelly, Cream, Meringue, Sorbet

Crepe Suzette

Classic Crepes, Burnt Orange, Grand Marnier Sauce, Honeycomb & Orange Ice Cream

Trios

Tropical - £2 supplement p/p

Toasted Coconut Parfait, Confit Pineapple, Pineapple Sorbet, Coconut Shortbread

Chocolate & Salt - £2 supplement p/p

Dark Chocolate & Salted Caramel Tart, Salted Caramel Ice Cream, White Chocolate Ganache, Brownie Crumble

Summer Fruit - £2 supplement p/p

Strawberry & Elderflower Jelly, Raspberry Cannelloni, Passion Fruit Sorbet, Strawberry Jam

Dessert Jars

Peanut Butter & Jelly (Cheesecake)

Our light cheesecake base with Peanut butter swirled through it... Layered with Strawberry Jam and Ginger Crumble, topped with Strawberry Jelly!

Key Lime Pie, Chilgrove G&T Jelly

Lime flavoured Cheesecake, Chocolate biscuit crumble, Meringue drops, Chilgrove Gin & Tonic Jelly

Raspberry & Pomegranate Eton Mess

Local Sussex Raspberries dropped in Vanilla Cream with Crushed Pavlova, Raspberry & Elderflower Sauce, and Topped with Pomegranate!

Salted Caramel and Chocolate

Double Chocolate Mousse flavoured with Baileys, Goopy Salted Caramel, Chocolate Shards, Brownie Crumble, and Salted Caramel Popcorn

Classic and contemporary desserts served in a Kilner Jar

Tea & Coffee

Twinnings English Breakfast Tea and Origin Cafetiere Coffee served with Sussex Semi-Skimmed Milk, Rustic Sugar Cubes and Homemade White Chocolate & Baileys Fudge

Station

A relaxed informal style, the station will be staffed by our front of house staff who will pour and serve the drinks to your guests. This style of service allows guests to make their own decision about whether to have coffee after their meal. We charge coffee stations based on 75% of your guests as we know not everyone will have coffee.

Served

More formal in style, our waiting staff will circulate the room at the end of the meal and offer your guest's tea or coffee whilst they are seated at the table. This service is charged on the full guest numbers.



“GOOD QUALITY FOOD IS REALLY IMPORTANT TO US SO WE SPENT QUITE A LONG TIME TRYING TO FIND THE PERFECT PEOPLE TO WORK WITH. RED WERE COMPLETELY FLEXIBLE WITH OUR MENU. THEY REALLY LISTENED TO WHAT WAS IMPORTANT AND ADAPTED THEIR MENU TO ACCOMMODATE OUR WISHES.”

HELEN & DARREN



CASTLE GORING

MENUS | Evening Munchies

15

Sarnies

Classic Smoked Dry Cure Bacon, Brighton Blue Cheese, Mango Mayo

Roasted Cumberland Sausage, Onion Marmalade, Grain Mustard Ketchup

Red's pulled pork, BBBQ Sauce, House Slaw

Brisket of Beef, Gherkin, Horseradish Mayo

Roast Strips of Chicken, Caesar Dressing, Roquette

Italian BLT, Smoked Dry Cure Bacon, Sun Blush Tomato Chutney Leaves, Pesto Mayo

Roasted Red Peppers, Balsamic Onions, Goats Cheese, Pesto

Peppered Mozzarella, Sun Blush Tomato Chutney, Roquette, Harissa Mayo

Classic Fish Fingers, Caper and Parsley Chunky Tartar Sauce

Served in Rustic Artisan breads with sauces and relishes A choice of two items per person

Other Classics

Individual Cornish Pasties (our chef director's favourite from where he grew up)

Classic Sausage Roll, Pickle

Sussex Charmer Cheese on Toast, Worcester Sauce, Brown Sauce

Cheese

Sussex Cheese Board (Minimum 50 guests)

Sussex Charmer Cheddar

Brighton Blue

Goodwood Camembert

Sussex Ash Goats

Rustic Artisan Breads, Water Biscuits, Red's kitchen chutneys, Grapes and Figs,

Sussex Cheese Tower (Minimum 90 guests)

With the above cheeses or choose your own favourites, displayed in a tower for all your guests to enjoy

We have other evening ideas available upon request... Mini Sliders, Hog Roast, Bowl Food to name but a few

A close-up photograph of a dish featuring shrimp, rice, and various vegetables like bell peppers and herbs. The lighting is warm and the focus is sharp on the central elements.

**“WE COULDN’T SPEAK MORE HIGHLY OF
RED ANYWHERE. THEY CATERED OUR
WEDDING IN JULY AND THEY TOOK CARE
OF SO MUCH FOR US. FURTHER TO THE
FANTASTIC SERVICE WE EXPERIENCED,
THE FOOD WAS SUPERB.”**

DAVE & ASHELY