

Menu – Sex in the Garden

Bug based cocktail to start



Served in living runners made of wheat grass on the table

Poppy Head Canapes

Edible Poppy 'flowers' with a quail egg centre - some with insects (Crickets)

Hummus Pots

Flower pots of sweet Carrot and onion hummus with pickled vegetables - some with insects (Grass hoppers and mealworms)

Beetroot and Gin Gradvalax

Chunks of beetroot and gin cured salmon served on a mini insect oatcake (buffalo worms)

Game Sausage Rolls

A mixture of seasonal game and pork - made into insect shapes (spiders just shapes, no bugs)

Russian Roulette Bugs

A mix of tempura vegetables and smoked chilli dip some vegetables may be insects (Grasshopper and mealworms) all tempura to have mealworms in the batter

To be taken around to guests



MAIN BBQ

Local Bread Board

A variety of local artisan breads from East Sussex.
Served warm with nasturtium infused butter, smoked rapeseed oil, dukkha and smoked salt

Flat breads

Flat breads cooked over the open fire to go with falafel or just to enjoy

Pain au Levain

A big, naturally leavened, traditional rustic French sourdough bread.
Made with white flour and a fleck of wholemeal

Main Course

Marinated pork bombs - our own Gloucester old spot pork and winter sage encased in an onion and wrapped in bacon

Boston baked bean cassoulet with chorizo, wood pigeon and venison

Foraged falafel (v)

Parsnip Falafel with nettles, wild garlic and meal worms

Salad Selection

Carrot Rapee

Grated carrots with poppy seeds and sesame

Freekeh and Red quinoa

Chargrilled leeks, kale and watercress bound with Freekeh and red quinoa with a rhubarb molasses dressing

Garden salad with halloumi

Seasonal garden salad with edible flowers, dukkha seeds, chicory and BBQed halloumi



DESSERT

Caramelised Apple tequila jelly pots

Layers of comforting apple and cinnamon shortcake, with a layer of tequila and honey jelly and set with a meal worm

Lemon Syllabug

Classic lemon syllabub with Lemoncello, lemon and cream - no bugs in site

Grasshopper Pie

Layers of chocolate cheese cake base and minted cheesecake
With a chocolate coated grasshopper garnish

Tea and Coffee

Freshly ground Fair Trade coffee and teas served with floral shortbread