



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 will be 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.

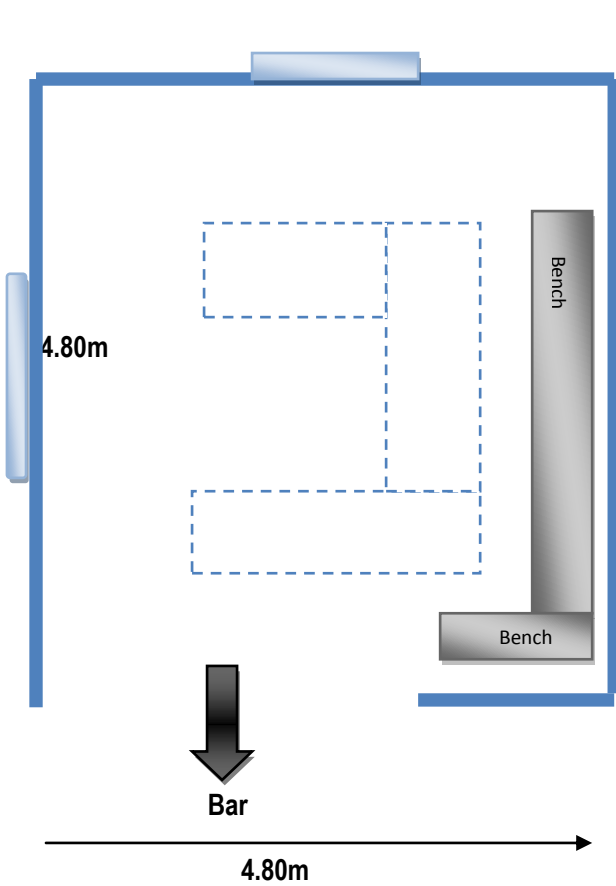
We have enclosed for you information copies of our current menus, packages and supplements available to you. Should you wish a more tailor made event, we would be delighted to discuss your requirements in person. Please do not hesitate to contact me on 07889 885366 or at events@thegunhouse.co.uk

Kind regards,

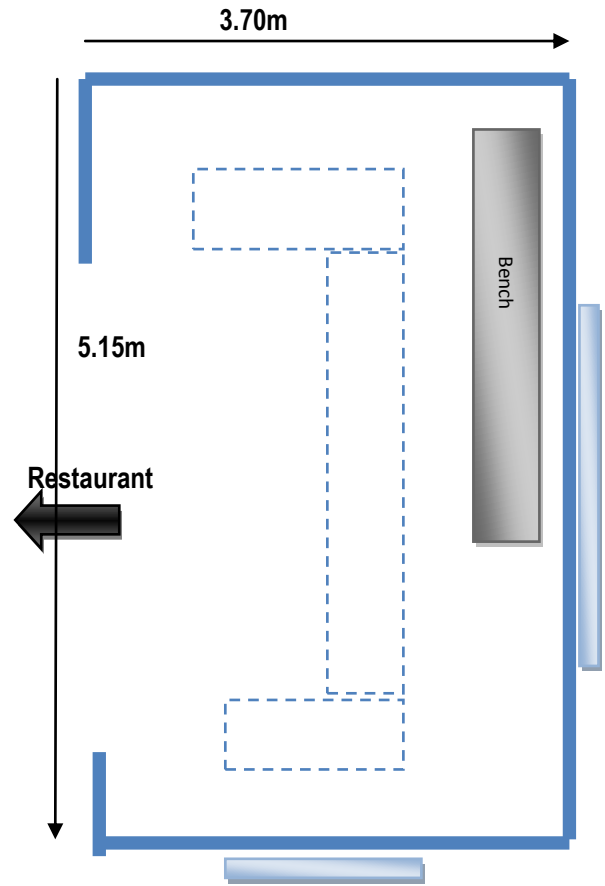
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Aline Koehler-Price
Events Manager

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

SPRING SUMMER MENUS

From 1st April till 30th September

MENU AT £20

This menu is not available on Saturday evenings

Starters

*Seasonal soup, freshly baked bread (v)
Ham hock & parsley terrine, piccalilli, toast
Golden Cross goat's cheese, red onion & spinach fine tart, tomato & oregano salad (v)
Gun Sussex Smokie, smoked haddock, mozzarella, mustard sauce, salad
Potted mackerel, toast
Chicken liver & pancetta salad, sherry dressing*

Mains

*Local new season lamb navarin, new potatoes, vegetables
Fish pie, salmon, haddock, king prawns, vegetables
Corn fed chicken supreme, chateau potato, fine beans, leek & pancetta sauce
Loch Duart salmon fillet, tomato basil couscous, spinach, chive beurre blanc
Plum tomato, mozzarella & basil filo pastry, red pepper coulis (v)
Mediterranean pasta, artichoke, olives, garlic, cherry tomato, basil (v)*

Puddings

*Seasonal crème brulee, shortbread biscuit
Selection of dairy ice cream & fruit sorbet, brandy basket
Dark chocolate pudding, cherry crème Anglaise
French caramelised lemon tart, lemon sorbet
Vanilla cheesecake, strawberry ice cream
Seasonal crumble, custard*

Please select 3 starters, 3 mains, 3 desserts from the selection above for your guests to pre order from

We do require individual pre orders 2 weeks in advance

SPRING SUMMER MENUS

From 1st April till 30th September

MENU AT £24

Starters

Seasonal soup, freshly baked bread (v)
Smoked duck & glazed shallots terrine, pickled vegetable, toast
Mediterranean salad, buffalo mozzarella, vine tomatoes, balsamic dressing (v)
Loch Duart salmon & haddock fish cake, tartare sauce
Salt & chilli tiger prawns, garlic & soy sauce
San Daniele 20 months air cured ham, cantaloupe melon

Mains

Guinea fowl supreme, Dauphinoise potato, pea & lettuce fricassée, chorizo sauce
Sea bream, lime & coriander risotto, spinach, shellfish veloute
Local new season lamb rump, minted new potatoes, Vichy carrots, balsamic jus
Gloucester Old Spot pork tenderloin, vanilla apple mash, fine beans, Calvados cream sauce
Seasonal risotto, Parmesan crisp, pea shoot salad (v)
Whole plaice, chive new potatoes, baby vegetables, meunière orange sauce

Puddings

Seasonal crème brûlée, shortbread biscuit
Selection of dairy ice cream & fruit sorbet, brandy basket
Chocolate & hazelnut brownie, honeycomb ice cream
Vanilla panna cotta, red berry compote
Eton mess
Seasonal crumble, custard

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SPRING SUMMER MENUS
From 1st April till 30th September

MENU AT £28

Starters

Seasonal soup, freshly baked bread (v)
Seared scallops, pea & mint puree, pancetta, lemongrass sauce
Ham hock & foie gras terrine, apple & sorrel chutney
Grilled asparagus, San Daniele ham, poached hen's egg, hollandaise sauce (may only)
Veal carpaccio, pickled ginger, frisée salad
Crab & coriander salad, keta caviar, spiced tomato dressing

Mains

Sea bass fillet, crayfish risotto, spinach, Madeira butter sauce
Baked aubergine & courgette, tomato sauce, Parmesan, rocket, garlic straws (V)
Whole lemon sole, Charlotte potato, asparagus, tomato beurre blanc
28 day matured rib eye steak (cooked medium), chips, vine tomatoes, green beans
Duck magret, Dauphinoise potatoes, pea & broad bean fricassee, cherry sauce
Japanese tofu salad, mange tout, coriander, beansprout, radish & sesame seeds (v)

Puddings

Chocolate fondant, white chocolate ice cream
Seasonal crème brulee, shortbread biscuit
Strawberry Pavlova, red berry coulis
Selection of British & continental cheeses, chutney, grapes, celery & savoury biscuits
Selection of dairy ice cream & fruit sorbet, brandy basket
Seasonal crumble, custard

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AUTUMN WINTER MENUS

From 1st April till 30th September

MENU AT £20

This menu is not available on Saturday evenings

Starters

Seasonal soup, freshly baked bread (v)

Smoked chicken breast, chutney, toast

Devilled kidney, toast

The famous Gun Sussex Smokie - smoked haddock, hake, mozzarella, wholegrain mustard sauce, salad

Loch Duart salmon fishcake, wilted spinach, Hollandaise

Warm salad of Royal kidney potatoes, soft poached egg & avocado

Mains

Venison stew, field mushrooms, potatoes. Seasonal vegetables

Haddock Mornay, wilted spinach, baby carrot

Corn fed chicken supreme, Dauphinoise potatoes, pancetta, spinach, wild mushroom sauce

Harvey's beer-battered haddock, mushy peas & tartare sauce, chips

Gloucester old spot braised ham hock, sage mash, red cabbage, fine beans, grain mustard jus

Roast butternut squash & sage tagliatelle, goat's cheese, rocket

Puddings

Seasonal crème brulee, shortbread biscuit

Selection of dairy ice cream & fruit sorbet, brandy basket

Seasonal crumble, custard

Treacle tart, clotted cream

Red berry panacotta, coulis

Sticky toffee pudding, butterscotch sauce, honeycomb ice cream

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We do require individual pre orders 2 weeks in advance

AUTUMN WINTER MENUS
From 1st April till 30th September

MENU AT £24

Starters

Seasonal soup, freshly baked bread (v)
Bedgebury forest game terrine, pigeon, pheasant, venison, five spice fig chutney, salad
Chicken liver salad, croutons & Port wine dressing
Smoked salmon, shallot, capers, toast
Confit red mullet, saffron couscous, lemon & capers dressing
Grilled lamb polenta, artichoke & red onion compote

Mains

Whole roasted partridge, braised red cabbage, game chips, chestnut & bacon jus
Lamb shank, sweet potato mash, fine beans & mint jus
South coast sea trout, pumpkin risotto, spinach, lemon oil
Cod fillet, saffron potatoes, braised fennel, citrus beurre blanc
Gloucester old spot fillet, Dauphinoise potatoes, savoy cabbage, braised apple, Calvados jus
Wild mushroom & smoked cheddar risotto, truffle oil (v)

Puddings

Seasonal crème brulee, shortbread biscuit
Selection of dairy ice cream & fruit sorbet, brandy basket
Grilled goats cheese & lamb's lettuce
Chocolate brownie, white chocolate & raspberry ice cream
Plum frangipane tart, clotted cream
Seasonal crumble, custard

Please select 3 starters, 3 mains, 3 desserts from the selection above for your guests to pre order from

We do require individual pre orders 2 weeks in advance

AUTUMN WINTER MENUS
From 1st April till 30th September

MENU AT £28

Starters

Seasonal soup, freshly baked bread (v)
Seared scallops, apple & vanilla mash, black pudding, lemon oil
Wild rabbit & chanterelle terrine, pumpkin & apricot chutney
Hot smoked salmon, beetroot carpaccio, horseradish dressing
Pan fried duck liver, toasted brioche, salad
Grilled field mushroom salad, lemon garlic, red wine & shallot dressing

Mains

28 day matured rib eye steak (8oz, cooked medium) chips, mushroom & watercress salad
Rack of lamb, celeriac & goats cheese dauphinoise, braised red cabbage, fine beans, redcurrant jus
South coast sea bass fillet, watercress mash, braised baby vegetables, lime butter sauce
Skate wing, Charlotte potatoes, fine beans, brown shrimp, caper sauce
Duck magret, Boulangere potatoes, chicory, red berry jus
Winter vegetable casserole, little herb dumplings (v)

Puddings

Chocolate fondant, white chocolate ice cream
Pannatone & bread butter pudding, Baileys Anglaise
Selection of British & continental cheeses, chutney, grapes, celery & savoury biscuits
Selection of dairy ice cream & fruit sorbet, brandy basket
Wild berries semifreddo, almond nougatine
Banana tatin, vanilla ice cream

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We do require individual pre orders 2 weeks in advance

Sunday roast family gathering or get together, served from 12:00 to 9.30pm, up to 30 guests
 Traditional sirloin of English beef, garlic & rosemary infused leg of Salt Marsh lamb, English loin of pork & crackling,
 Roast potatoes, Yorkshire pudding & vegetables... Oh, and lashings of gravy!!!
3 course set lunch at £22per person, our selection of starters and dessert will vary depending on the season.

PACKAGES

Package 1 £35 per person

A glass of Prosecco Brut - Borgo del Col Alto, Italy NV

Menu up to the value of £24

Crusan Colombard carafe. 375 ml per person

Selection of Dammann Tea and Illy coffees

Package 2 £42 per person

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

Menu up to the value of £28

Half a bottle of wine per person - la Vigneau sauvignon blanc or chardonnay/ la Vigneau merlot - Languedoc, France or la Playa cabernet sauvignon, Chile

Selection of Dammann Tea and Illy coffees

Our packages are flexible and adaptable to your requirements

ADDS ON...

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

<i>Cocktail reception drinks</i>	<i>from</i>	<i>£6.95</i>	<i>per person</i>
<i>Glass of Chapel Down Brut, Tenterden, Kent</i>		<i>£ 6.50</i>	<i>per glass</i>
<i>Kir white wine</i>		<i>£ 4.50</i>	<i>per glass</i>
<i>Kir Royal</i>		<i>£ 7.50</i>	<i>per glass</i>
<i>Belu, sparkling & Still 750ml</i>		<i>£3.20</i>	<i>per bottle</i>
<i>A selection of 3 canapés per person</i>		<i>£ 3.25</i>	<i>per person</i>
<i>Bread basket, serves three guests</i>		<i>£ 2.60</i>	<i>per basket</i>
<i>Sicilian olives</i>		<i>£ 3.50</i>	<i>per bowl</i>
<i>Sorbet- Selection of flavours</i>		<i>£ 1.70</i>	<i>per unit</i>
<i>Illy coffee</i>		<i>£ 2.20</i>	<i>per person</i>

BUFFETS & CANAPES

Canapés

Choose 3 options from our selection below. Guidelines are 3 canapés per person for £3.25

Chicken liver parfait on toast
Pork belly, apple puree, crackling
Chinese Duck pancake
Smoked salmon with lime crème fraiche
Mini beef burgers
Thai crab cakes, sweet chili sauce
Chicken skewers, satay sauce
Prawn cocktail, baby gem & Marie Rose sauce
Lamb koftas, mint sauce
Goat's cheese tartlet & red onion jam
Quail egg mimosa
Rillettes of pork, apple compote

Party Platter Menu (serves approx. 6 people)

½ Dozen Maldon oysters, shallots & red wine vinegar £8.50

Seafood platter, ½ Dozen Maldon oysters, 6 King prawns £16.50

Charcuterie board: chorizo, seasonal terrine, salami, Parma ham, garlic sausage, gherkins, homemade bread £32

Asian board: Spicy King Prawns, Thai crab cakes, chicken Tandoori skewers, mini poppadum's, pickled ginger, raita & bean sprout & spring onion salad £32

Vegetarian board: chargrilled vegetables, hummus, confit garlic, feta stuffed peppers and marinated mozzarella, pitta bread £27

Mini fish and chips, mini beef burgers, £32

British & continental cheese board, celery, grapes, fruit chutney & savoury biscuits £40

Afternoon tea selection, bookings are necessary

available from 3pm till 6pm, Monday to Saturday, 4pm till 6pm on Sundays

Cream Teas, £7.50 per person

Selection of our finest Dammann Teas or Illy Coffees, Scones, Preserves & clotted cream

The Gun Afternoon Tea, £13.50 per person

Selection of our finest Dammann Teas or Illy Coffees, Scones, Preserves & clotted cream, Selection of house brushetta and fruit cakes

LeNoble Champagne Afternoon tea, £19.50 per person

Afternoon tea with a glass of Champagne Lenoble Brut

Cocktail reception

Vegetarian Selection- £2 each

Mini jacket potato, chive crème fraiche (v)
Baby gem & parmesan Caesar (v)
Leek & cheddar tartlet (v)
Goat's cheese parcels, piccalilli (v)
Vegetable spring rolls, plum sauce (v)
Marinated Aubergine & feta bruschetta (v)

Fish Selection- £2.50 each

Crayfish cocktail, smoked paprika
Mini smoked haddock fish cake, hollandaise sauce
Mini fish and chips, tartare
Crab and avocado crostini
Smoked salmon gravlax, blinis
Oyster No3, shallot & vinegar (£1.00 Supplement)

Meat Selection- £2.50 each

Rillettes of pork & apple compote
Mini beef burger, crostini & relish
Chicken satay kebabs
Yorkshire pudding, rare roast beef & horseradish
Chipolata, grain mustard mash
Beef Carpaccio, pesto & rocket bruschetta

Dessert Selection- £2.50 each

Seasonal fruit crumble, custard
Vanilla bean crème brûlée
Chocolate Brownie
Mini fruit Pavlova
Chocolate & orange tarts
Wookey hole Cheddar, fruit chutney, savoury biscuits

We do recommend 7 items per person

TERMS & CONDITIONS

Deposits

In order to confirm your booking, we do require a deposit of £10 per person for all parties above 15 guests.

Deposits are non-refundable.

Cheques are payable to "the Gun"

Pre orders deadline

All food pre orders for parties are required 10 days in advance. We do recommend we do have a list of individual names with pre orders on the night. Name cards are available on requests

Cancellations

A cancellation fee based on the menu price will apply, should numbers of guests drop on the day. This will be at the General Manager discretion on the day.

Should numbers drop significantly from the number given at initial enquiry, we do reserve the right to move your party to more suitable area in the restaurant.

Gratuities

We do not add service charge on our bills as we leave this part to your discretion on the day

Timings

Should the party arrive after the time of reservation, we reserve the right to serve at a suitable time

<i>Guest name</i>	<i>Starter</i>	<i>Starter</i>	<i>Starter</i>	<i>Main</i>	<i>Main</i>	<i>Main</i>	<i>Dessert</i>	<i>Dessert</i>	<i>Dessert</i>	<i>Dessert</i>	<i>Dessert</i>	<i>Dessert</i>	<i>Dessert</i>	<i>Dessert</i>	<i>Dessert</i>	<i>Dessert</i>	<i>Dessert</i>	<i>Dessert</i>	<i>Dessert</i>