

Sun Settings @ The Rising Sun

Sun Settings is our bespoke event catering service based at The Rising Sun in Milland. We offer event catering in West Sussex, Hampshire & Surrey, as well as on site at the pub and in the pub's extensive gardens.

We are able to create bespoke menus to suit your taste and budget and can cater for 14-300 guests. While we have vast experience in all areas of events, we specialize in informal, outdoor, rustic-chic weddings, parties and corporate events.

Our staff are relaxed, friendly and approachable; our food is locally-sourced, extremely tasty and generously served (the antithesis of conference chicken!); our drinks range from local ales to cocktails to fine wines; and we partner with marquee, event-hire, flower, cake and DJ's and bands to offer you a complete suite of professional services all managed under one roof.

Our venue has a variety of catered services and all are provided with FREE venue hire. Every event must procure food and drink via the pub's varied and bespoke event menus, and many may require the hire of a marquee, but our venue comes with no charge.

Additionally, being a pub, we offer a cash bar so you can easily share the drinks cost burden with your guests. Our dining room doubles up as our private dining area and one of our two bars make an ideal drinks/bowl food/canape space. Our huge pub garden splits into two natural spaces divided by a large hedge. One side becomes a totally private event space and the other remains open to the public. We have a semi-permanent marquee structure with solid walls, windows and doors decorated as a ski lodge in winter and a clubhouse in summer. It's worth noting we never close the pub entirely to the public; events happen alongside normal pub activity.

We can create a bespoke menu for any event, or you can build your summer party around one of our barbecue packages. We have different options for smaller events like christenings, wakes and kid's parties. Choose a main course option below and view the additional options to complete your meal:

Garden parties, birthdays and weddings – free hire of an outdoor space

CLASSIC BBQ

Homemade beef burger in a bun with lettuce, tomato, pickle & Emmental cheese, pork sausage & Korean chicken kebab, 2 classic salads, classic sauces

£15pp inc VAT, 30-150 covers, add 20% to events off-site

Optional bolt-ons: Additional salads £1.50pp, Canapes (6-10pp / £7.50-12.50pp choose from 2023 list); Grazing station £9pp; Starters £6-12.50 / bespoke options; Desserts £4.50-7pp / bespoke options; Veggie, vegan & fish alternatives to meat / bespoke options

Service options: buffet only

Price includes 60 cover marquee

BARBECUED & BLACKENED RUMP OF BEEF thyme, rosemary & garlic marinade

Served with Mediterranean roast new potatoes, chimichurri and homemade horseradish sauces

30-150 covers, £18.50pp inc VAT, add 20% to events off-site

Suggested bolt-on: Four gourmet salads @ £4pp (choose from 2023 list)

Optional bolt-ons: Canapes (6-10pp / £7.50-12.50pp choose from 2023 list); Grazing station £10pp; Starters £6-12.50pp / bespoke options; Desserts £4.50-7pp / bespoke options; Veggie, vegan & fish alternatives to meat

Service options: buffet, plated or share style.

Price includes 60 cover marquee. Price doesn't include serving staff or event hire which may be required

BARBECUED BUTTERFLY LEG OF LAMB Oregano, lemon & garlic marinade

Served with Mediterranean roast new potatoes, chimichurri & tzatziki sauces

30-150 covers, £18.50pp inc VAT, add 20% to events off-site

Suggested bolt-on: Four gourmet salads @ £4pp (choose from 2023 list)

Optional bolt-ons: Canapes (6-10pp / £7.50-12.50pp choose from 2023 list); Grazing station £10pp; Starters £6-12.50 / bespoke options; Desserts £4.50-7pp / bespoke options; Veggie, vegan & fish alternatives to meat / bespoke options

Service options: buffet, plated or share style.

Price includes 60 cover marquee. Price doesn't include serving staff or event hire which may be required

SPIT-ROASTED WHOLE PIG

Floured-bap, sage and onion stuffing, apple & barbecue sauces

80-120 covers, £800.00 inc VAT, add 20% to events off-site

Suggested bolt-on: Four gourmet salads @ £4pp (choose from 2023 list)

Optional bolt-ons: Canapes (6-10pp / £7.50-12.50pp choose from 2023 list); Grazing station £10pp; Starters £6-12.50 / bespoke options; Desserts £4.50-7pp / bespoke options; Veggie, vegan & fish alternatives to meat / bespoke options

Service options: buffet

Price includes 60 cover marquee. Price doesn't include serving staff or event hire which may be required

SPIT-ROASTED SUCKLING PIG

Served with Mediterranean roast new potatoes, spiced apple sauce

10-30 covers approx. £22.50pp inc VAT, add 20% to events off-site

Suggested bolt-on: Four gourmet salads @ £4pp (choose from 2023 list)

Optional bolt-ons: Canapes (6-10pp / £7.50-12.50pp choose from 2023 list); Grazing station £10pp; Starters £6-12.50 / bespoke options; Desserts £4.50-7pp / bespoke options; Veggie, vegan & fish alternatives to meat / bespoke options

Service options: plated only

Price includes 60 cover marquee. Price doesn't include serving staff or event hire which may be required

Dinner, birthday & drinks parties;
corporate, social & special events –
free hire of a private indoor space

PRIVATE (SEATED) DINING

Two or three course bespoke seasonal menus from £21-36pp inc VAT

Price inclusive of all charges, except service

Suitable for 14 – 43 covers (guaranteed private use for 20 covers+), available off/on site

Extensive wine list

DRINKS & BOWL FOOD (STANDING) PARTIES

Drinks and small plates & bowls with inclusive service

Average 2.5 small dishes per person from a bespoke shortlist of 4-6 plates

£16-22pp inc VAT, 20-50 covers, inclusive of all costs, except service, available off-site

Drinks packages available

DRINKS & CANAPE (STANDING) PARTIES

Drinks and canapes with inclusive service

Average 6-10 per person from a bespoke shortlist of canapes

£10-15pp inc VAT, 20-50 covers, inclusive of all costs, except service, available off-site

Drinks packages available

Canapés Long List

Drinks & canapés party: 6-10 canapes per person £10-15pp (20+ guests min)

Canapés as part of a meal: 6-10 canapes per person £7.50-12.50pp (30-150 guests)

Choose 3-4 hot and 3-4 cold per event

Hot Canapés:

- Quince-roasted chorizo and Manchego sticks
- Cocktail sausages roasted in honey & grain mustard with sesame
- Pulled beef sliders with kimchi
- Serrano ham croquettes
- Quail Scotch eggs
- Satay chicken skewers
- Slow-braised Chinese 5 spice belly pork in Taiwanese sweet buns
- Duck, chicken or veggie gyoza with soy & ginger dipping sauce
- Himalayan salt & Sichuan pepper squid with chilli jam or aioli
- Salt cod fritters with aioli
- Warm crab tart with kaffir lime, chilli & mint
- Local asparagus with hollandaise sauce (English season)
- Truffled mac n cheese bites
- Wild mushroom & tarragon / leek & parmesan / beetroot & goat's cheese // tartlets
- Pumpkin & sage / pea, courgette & mint / wild mushroom & gorgonzola // arancini

Cold Canapés:

- Cerviche tostados/fish tacos with avocado & lime puree, pico de gallo, slaw
- Seared tuna with wasabi mayo & pickled ginger
- Marinated crab with grated fennel & tarragon on baby gem
- Beetroot-cured salmon blinis with crème fraiche and caviar
- Smoked mackerel blinis with buttered beetroot & horseradish
- Smoked salmon blinis with lemon crème fraiche and caviar
- Ham hock terrine with piccalilli & crackling crumb
- Foie gras pate on brioche toast with caramelised onion
- Mini Yorkshire puddings with rare roast beef, hot horseradish & watercress
- Goats cheese mousse & beetroot carpaccio on rye bread with balsamic
- Feta and watermelon skewers with fresh mint
- Crushed broad beans with Ricotta and lemon on toasted rye
- Prosciutto, pear and gorgonzola rolls

Grazing Station

The grazing station is a casual buffet-style alternative to canapes and/or starters
50-150 guests

As part of a meal £10.00pp

As a stand-alone dining option £14pp

(please note this dining option is not considered equivalent to a complete meal)

- A selection of artisan charcuterie, Buffalo mozzarella, Pecorino & roast Mediterranean vegetables
- Lamb kofta, grilled halloumi, herb frittata, sweet potato falafel
- Baba ganoush, lemon & coriander hummus, cacik and pistachio & feta dips
- Carrot, celery, cucumber, fennel & radish crudités
- Quail Scotch eggs, pea, mint & courgette arancini, ham croquettes, honey & mustard cocktail sausages
- Baked camembert with rosemary & garlic pesto and garlic ciabatta
- Focaccia, flatbread, garlic ciabatta
- Chilli jam, cornichons, pickled sweet chillis, queen olives

Salad Long List

Classics

POTATO SALAD new potatoes, mustard, capers, spring onions, soft herbs and mayo v
HOUSE SLAW red cabbage, celeriac, carrot, spring onions, horseradish, vinaigrette & mayo v
CAESAR romaine lettuce, Caesar dressing, crispy bacon, garlic croutons, Parmesan v*
LEAF baby leaf, cherry tomatoes, cucumber, avocado, spring onion, honey & mustard vin ve
HERB soft herbs & baby leaves with almond vin ve
COUSCOUS fine or pearl couscous, roast vegetables, soft herbs, chilli & a citrus vin ve
TRICOLOUR fresh mozzarella, cherry tomatoes, avocado & basil with a classic vin v
TABBOULEH bulgur wheat, parsley, spring onions, tomato, lemon juice ve

Grains

QUINOA & puy lentils, soft herbs, cherry tomatoes, spring onions & sumac ve
KISIR bulgur wheat, pomegranate molasses & seeds, soft herbs, chilli & tomato paste ve
MATFOUL pearl couscous, chickpeas, orange, lemon, apricots, sour cherries & black garlic ve
FREEKAH with cranberries, almonds, dill, coriander, pomegranate molasses & seeds ve
RED RICE and quinoa, spring onions, dried apricots, pistachios & rocket with an orange vin ve
GREEN LENTIL with roast butternut squash, beetroot, rocket, crumbled feta and walnuts v

Lighter

FATTOUSH classic salad vegetables, flatbread croutons, parsley, mint & sumac ve
PANZANELLA fresh mozzarella, tomato, cucumber & peppers, capers, fresh basil, garlic croutons & mustard vin v
AUTUMN SLAW celeriac, kohlrabi & apple slaw with a classic vin & lots of crunchy seeds ve
FENNEL & feta with pomegranate seeds & sumac v
ROAST AUBERGINE with saffron yoghurt, pomegranate seeds and basil v
PEA, mange-tout, sugar snap, spinach, feta and mint v