

THE *Rising* SUN

Sun Settings @ The Rising Sun (2024)

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 (seats 70) 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:

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BARBECUE PACKAGES

CLASSIC BARBECUE

Homemade 6oz beef burger in a brioche bun with lettuce, tomato, pickle & Emmental cheese and a Korean chicken kebab with two classic salads from our range.

£17.50pp inc VAT, 25-150 covers, add 20% to events off-site

CLASSIC VEGGIE BARBECUE

Moving Mountain vegan burger in a brioche or vegan bun with lettuce, tomato, pickle Emmental or vegan cheese, a Mediterranean vegetable & halloumi kebab with two classic salads from our range

£17.50pp inc VAT, 25-150 covers, add 20% to events off-site

Extras

Butchers pork sausage £1.5pp

Vegan/veggie sausage £1pp

Extra salad £1.5pp

Grilled halloumi slice £2.5pp

Canapes, starters, desserts & cheese £Bespoke

Private staff, additional marquee, hired catering equipment & tableware also available

BEEF BARBECUE

Charcoal barbecued 'black & blue' rump of scotch beef with a 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

Extras

Three gourmet salads £4pp

Fish, vegetarian or vegan replacement dishes £18.50

Canapes, starters, desserts £Bespoke

Private staff, additional marquee, hired catering equipment & tableware also available

LAMB BARBECUE

Charcoal barbecued butterflied leg of lamb with an oregano, lemon & garlic marinade.

Served with Mediterranean roast new potatoes, chimichurri & tzatziki sauces

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

Extras

Three gourmet salads £4pp

Fish, vegetarian or vegan replacement dishes £18.50

Canapes, starters, desserts £Bespoke

Private staff, additional marquee, hired catering equipment & tableware also available

SMOKED PORK BARBECUE

Spice-rubbed pork shoulder smoked and slow cooked in our Big Green Egg served in brioche buns with house slaw, pickles & homemade barbecue sauce

30-150 covers, £17.50pp inc VAT, add 20% for events off site

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Extras

Three gourmet salads £4pp

Fish, vegetarian or vegan replacement dishes £17.50

Side dishes from £3pp

Canapes, starters, desserts £Bespoke

Private staff, additional marquee, hired catering equipment & tableware also available

CHICKEN BARBECUE

Marinated mixed chicken pieces (two per person)

Choose from chermoula, Korean, harissa or lemon, thyme & garlic marinades, served with Mediterranean roast new potatoes and a flavoured mayo

30-150 covers, £15.00pp inc VAT, add 20% for events off site

Extras

Three gourmet salads £4pp

Fish, vegetarian or vegan replacement dishes £15pp

Side dishes from £3pp

Canapes, starters, desserts £Bespoke

Private staff, additional marquee, hired catering equipment & tableware also available

HOG ROAST

Eight-hour spit-roasted whole gilt pig with crispy crackling, floured bap, sage and onion stuffing, apple & barbecue sauces

80-125 covers, £850.00 inc VAT, add 20% to events off-site

Extras

Three gourmet salads £4pp

Fish, vegetarian or vegan dishes £Bespoke

Canapes, starters, desserts £Bespoke

Private staff, additional marquee, hired catering equipment & tableware also available

Stretch the hog roast to 200 covers with additional pre-cooked pork shoulder £Bespoke

SUCKLING PIG

Spit-roasted suckling pig served with Mediterranean roast new potatoes and spiced apple sauce

15-35 covers approx. £25pp inc VAT, add 20% to events off-site

Extras

Three gourmet salads £4pp

Fish, vegetarian or vegan dishes £Bespoke

Canapes, starters, desserts £Bespoke

Private staff, additional marquee, hired catering equipment & tableware also available

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SALAD BAR

£4 for three salads

£5 for four salads

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, cherry tomatoes, 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

Grains

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

TABBOULEH bulgur wheat, parsley, spring onions, tomato, lemon juice ve

Lighter

FATTOUSH classic salad vegetables, flatbread croutons, parsley, mint & sumac ve

PANZANELLA fresh mozzarella, tomato, cucumber & peppers, capers, basil, garlic croutons & mustard vin v

AUTUMN SLAW celeriac, kohlrabi & apple slaw with a classic vin & lots of crunchy seeds ve

ROAST AUBERGINE with saffron yoghurt, pomegranate seeds and basil v

VERDE garden pea, mange-tout, sugar snap, spinach, feta and mint v

TRICOLOUR fresh mozzarella, cherry tomatoes, avocado & basil with a classic vin v

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SMALL PLATES

We suggest 2-3 plates per person from a shortlist of 5-6 dishes, each dish sized like a generous starter, priced individually

Pub Classic

Beer-battered haddock goujons, chips & tartare sauce £8
Chipolata sausages, mustard mash & onion gravy £7.5
Rump steak, chips & chimichurri £9
Beef or jackfruit chilli with rice & guac £7.5
Warm game Scotch egg with chutney £7.5
Rump steak sandwich with BBQ oyster mushrooms & truffle mayo £9
Slider cheeseburger with pickle, ketchup & chips £9
Halloumi slider with pomegranate seeds & molasses and coriander £8.5 v

Autumn/Winter

Braised blade of beef, roast garlic mash & red wine jus £10
Crispy belly pork, mustard mash, apple sauce and cider gravy £9
Breast of duck, beetroot risotto, plum jam £10
Autumn squash, smoked mozzarella & sage arancini, red pepper sauce, Parmesan £8.5

Spring/Summer

Korean chicken kebab, bao bun, Asian-style slaw £9
Chipotle prawn, avocado & pico de gallo tacos £8
Classic fish pie with asparagus £10
Chilli crab linguini £10
Burrata or buffalo mozzarella with asparagus, garden pea and a preserved lemon & broad bean tapenade £10

Lighter

Crispy chilli beef (or tofu), Asian-style salad, soy & honey dressing £9
Tiger prawn, crayfish & avocado cocktail with sriracha mayo £9.5
Goan fish curry & turmeric rice £8.5
Homemade gnocchi, wild mushrooms & spinach, truffle oil & Parmesan £8.5 v
Smoked haddock fishcake with rarebit cheese centre £9
Chickpea, spinach & sweet potato curry with fragrant rice £8
Smoked mackerel, potato, beetroot & watercress salad with dill mayo £10
Crispy squid with Szechwan pepper & chilli jam £9.5

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CANAPES

Drinks & canapés party: 6-10 canapés per person £10-15pp (30+ guests min)

Canapés as part of a meal: 6-10 canapés per person £9-12pp (30-150 guests)

Choose 3 hot and 3 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 or ham hock croquettes
- Pork belly bonbons, spiced pineapple dip
- 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 & Szechwan pepper squid with chilli jam or aioli
- Panko-crumbed fish fingers & tartare sauce
- Warm crab tart with kaffir lime, chilli & mint
- Local asparagus with hollandaise sauce (English season)
- Crispy mac n cheese bites | truffle | ham & leek | three cheese
- Tartlets | wild mushroom & tarragon | leek & parmesan | beetroot & goat's cheese
- Arancini | pumpkin & sage | pea, courgette & mint | wild mushroom & gorgonzola
- Bruschetta | tomato, basil & feta | burrata, broad bean, mint & chilli | roast pepper & ricotta

Cold Canapés:

- Cerviche tostados with avocado & lime puree and pico de gallo
- Seared tuna with wasabi mayo & pickled ginger
- Marinated crab with grated fennel & tarragon on baby gem
- Blinis | beetroot-cured salmon blinis, crème fraiche & caviar | smoked mackerel with beetroot & horseradish | smoked salmon with lemon crème fraiche & caviar
- Ham hock terrine with piccalilli & crackling crumb
- Duck liver parfait 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
- Crisp bread with burrata, confit tomato, crispy basil and black olive powder