



THE *Rising* SUN
MILLAND

SUN SETTINGS
EVENT CATERING



EVENTS AT THE PUB

FREE VENUE | BESPOKE CATERING | 20-200 GUESTS
LODGE | PUB | MARQUEE | GARDEN
WEDDINGS | BIRTHDAYS | CHRISTENINGS | WAKES |
ANNIVERSARIES | GARDEN PARTIES | BARBECUES |
CHRISTMAS PARTIES | TV SPORTS | CORPORATE | KIDS |
TEENS

CANAPES | SMALL PLATES/BOWL FOOD | BUFFETS |
STREET FOOD | SHARE AT TABLE | A LA CARTE |
GOURMET BARBECUES | HOG ROASTS |
COMPLETE OUTSIDE CATERING

PRIVATE BAR | 'CASH' BAR | BAR TAB | HYBRID

LIVE MUSIC | PLAYLIST | MAGICIAN | ENTERTAINER |
OTHER

TWENTY YEARS IN CATERING

Sun Settings is the in-house events arm of our pub, the Rising Sun, at Milland. For twenty years we've been hosting parties of all shapes and sizes from casual barbecues to upscale weddings. We have lots of space across our gardens, terrace, paddock, events lodge and within the pub itself. Our favourite menus are built around outstanding barbecued meats and seafood, vibrant and mouthwatering salads and sides, where our professional and charming staff shine. We have a reputation for our attention to detail and experience of creating perfectly planned and delivered moments. We partner with marquee companies, catering hire companies, and all the other myriad third parties that are required for the most fabulous events. All your needs are catered for under one roof or simply pick and choose what services you require. Most clients have specific needs that lead to bespoke menus but read on for some of our most popular options then give us a call or email ben@risingsunmilland.com to start a conversation.





BEEF BARBECUE

Charcoal barbecued 'black & blue' rump of Scotch beef with a thyme, rosemary & garlic marinade.

Served with three sides/salads, chimichurri and homemade horseradish sauces.

30-150 covers, £24pp inc VAT

BBQ PACKAGES



CLASSIC MEAT BARBECUE

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

25-150 covers, £20pp inc VAT

CLASSIC VEGGIE/VEGAN BARBECUE

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

1-150 covers, £20pp inc VAT



CHICKEN BARBECUE

Marinated mixed chicken pieces (two per person).

Choose from:

Chermoula, Korean, Harissa or
Lemon, thyme & garlic marinades

Served with three sides/salads

30-150 covers. £15.00pp inc VAT



LAMB BARBECUE

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

Served with three sides/salads, mint chimichurri & tzatziki sauces

30-150 covers, £24pp inc VAT



SMOKED PORK BARBECUE

Spice-rubbed pork shoulder smoked and slow cooked in our
Big Green Egg.

Served with brioche buns, three sides/salads,
homemade barbecue & chimichurri sauces

30-150 covers, £22pp inc VAT

BBQ PACKAGES



H O G R O A S T

Eight-hour spit-roasted whole gilt pig with crispy crackling, brioche buns, sage and onion stuffing, apple & barbecue sauces, creamy house slaw
80-125 covers, £950.00 inc VAT

SUCKLING PIG/ H O G R O A S T



SUCKLING PIG

12KG Spit-roasted suckling pig (serves 15-20)
Served with brioche buns, three sides/salads and spiced apple sauce
£600 inc VAT per piglet



SALADS & SIDES

£4 for three salads/sides

£5 for four salads/sides



POTATOES & VEGETABLES (all served hot)

Jacket potatoes, butter & chive creme fraiche

Roast new potatoes with red onion, sun-blush tomatoes, olives, rosemary, thyme & garlic

New potatoes with butter & mint

Grilled Rogate asparagus, butter, lemon & Parmesan (April-June only)

Roast carrots & labneh

Mixed roast beetroot, balsamic glaze & feta

Garden pea, mange-tout & sugar snap peas with mint & Pecorino

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*

Mixed Salad | Baby leaf, cherry tomatoes, cucumber, avocado, spring onion, honey & mustard vin ve

Herb Salad | Soft herbs & baby leaves with almond vin ve

Couscous Salad | Fine or pearl couscous, roast vegetables, soft herbs, chilli & a citrus vin ve

GRAINS

Kisser | Bulgur wheat, pomegranate molasses & seeds, soft herbs, chilli & tomato paste ve

Matfoul | Pearl couscous, chickpeas, orange, lemon, apricots, sour cherries & black garlic ve

Freekah | Green wheat 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 lentils with roast butternut squash, beetroot, rocket, crumbled feta and walnuts v

Tabbouleh | Parsley, bulgur wheat, spring onions, tomato, lemon juice ve

Orzo pasta, preserved lemon, courgette, baby spinach, butter beans, fresh mint, toasted almonds

LIGHTER

Panzanella | Fresh mozzarella, tomato, cucumber & peppers, capers, basil, garlic croutons & mustard vin v

Ausutmn Slaw | Celeriac, kohlrabi & apple slaw with a classic vin & lots of crunchy seeds ve

Roast aubergine with saffron yoghurt, pomegranate seeds and basil v

Green Salad | Garden pea, mange-tout, sugar snap, spinach, feta and mint v

Tricolour Salad | Fresh mozzarella, cherry tomatoes, avocado & basil with a classic vin v



SMALL PLATES & BOWLS

20-60 covers, two plates per person, choose a selection of five per event £20pp inc VAT

Served on plates, usually eaten at standing drinks parties



PUB CLASSIC

- Beer-battered haddock goujons, chips & tartare sauce
- Chipolata sausages, mustard mash & onion gravy
 - Rump steak, chips & chimichurri
- Beef brisket or jackfruit chilli with rice, tortilla chips & sour cream
 - Slider cheeseburger with pickle, ketchup & chips
- Halloumi slider with pomegranate seeds & molasses and coriander v

SEASONAL

- Various seasonal arancini risotto balls with dip
 - Various seasonal croquettes with dip
- Various tacos, avocado & lime puree, pico de gallo
- Burrata or buffalo mozzarella with seasonal garnish

HEARTY

- Smoked haddock & Welsh rarebit fishcake with tartare velouté
 - Braised beef, roast garlic mash, red wine sauce
- Crispy belly pork, mustard mash, apple sauce and cider gravy
 - Chilli crab linguini, gremolata

LIGHT & VEGGIE

- Crispy squid with Szechwan pepper & chilli jam
- Crispy chilli beef, chicken or tofu, Asian-style salad, soy & honey dressing
 - Tiger prawn, crayfish & avocado cocktail with sriracha mayo
- Homemade gnocchi, wild mushrooms & spinach, truffle oil & Parmesan
 - Chickpea, spinach & sweet potato curry with turmeric rice



CANAPES

30-200 covers, served as an
accompaniment to
drinks or as a standing starter

Five canapes £10 |

Six canapes £12 |

Seven canapes £14 |

Eight canapes £16

Choose a selection of hot
& cold canapes



OLD FAVOURITES

- Panko-crumbed fish fingers & tartare sauce
- Cocktail sausages roasted in honey & grain mustard with sesame
- Mini Yorkshire puddings with rare roast beef, hot horseradish & watercress
 - Various seasonal croquettes
 - Various seasonal arancini
 - Various seasonal tarts
- Smoked mackerel blinis with beetroot & horseradish
- Smoked salmon blinis with lemon crème fraiche and caviar

HOT

- Crispy mac n cheese bites (truffle, ham & leek, three cheese)
 - Quince-roasted chorizo and Manchego sticks
 - Pulled beef sliders with kimchi
 - Pork belly bonbons, spiced pineapple dip
 - Satay chicken skewers
- Duck, chicken or veggie gyoza with soy & ginger dipping sauce
- Himalayan salt & Sichuan pepper squid with chilli jam or aioli
 - Warm crab tart with kaffir lime, chilli & mint
- Local asparagus with hollandaise sauce (English season)

COLD

- Cerviche tostados with avocado & lime puree, pico de gallo,
 - Seared tuna with wasabi mayo & pickled ginger
- Marinated crab with grated fennel & tarragon on baby gem
 - Ham hock terrine with piccalilli & crackling crumb
- Duck liver parfait on brioche toast with caramelised onion
- 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
- Filo cups with burrata, confit tomato, crispy basil and black olive powder



STREET FOOD



B U R G E R S £12ea

Choose sourdough or brioche buns

- Homemade 6oz beef burger with cheese, lettuce, tomato, red onion & pickle
- Crispy chicken burger with cheese, lettuce, tomato, red onion & chilli/lemon/garlic mayo
 - Smoked & pulled pork, kohlrabi & celeriac slaw, homemade BBQ sauce
 - Pulled spicy beef brisket with kimchi
- Moving Mountain veggie/vegan burger with pulled BBQ mushrooms, lettuce, tomato & miso mayo
 - Grilled halloumi, avocado, tomato, lettuce, sweet chilli glaze, coriander
- Mac n cheese | truffle or three cheese | with crispy onions, jalapenos & homemade BBQ sauce
 - Loaded dog | jumbo sausage, American mustard, ketchup, crispy shallots

K E B A B S £12ea

Served in flour tortilla wraps

- Chicken souvlaki kebab, shredded slaw, tzatziki
- Chicken shish kebab, shredded slaw, garlic yoghurt, chilli sauce
- Lamb kofta kebab, shredded slaw, garlic yoghurt, chilli sauce

T A C O S £7.5ea

Served in soft tacos with shredded veggies, avocado & lime puree & pico de gallo

- Panko crumbed cod cheek
- Chipotle tiger prawn
 - Beef brisket
- Carnitas pulled pork
 - Sweet chilli tofu

S I D E S £6pp

- Dirty fries
- Patatas bravas
- Truffle & Parmesan fries
- Chicken wings | buffalo or Korean

FINGER FOOD / BUFFET

Cost per head: £10-20



COLD PLATTERS

- Cheese | English artisan cheeses, membrillo, fig chutney, grapes, caramelised walnuts, crackers/bread
- Antipasti | cured meats, cheeses, olives, chilli jam, pickles, warm ciabatta

HOT PLATTERS | £30ppincl.VAT

- Big plates to share
- Chicken goujons & chips
 - Haddock goujons & chips
 - Sausages & chips

GOURMET SANDWICHES | crustless soldiers

- Coronation chicken & spinach
- Chicken, crispy bacon, concasse tomato & spring onion mayo with baby leaves
- Honey roast ham & grain mustard
- Honey roast ham, Emmental cheese & Dijon mayo
- Rare roast beef, rocket & horseradish
- Smoked salmon, cucumber & cream cheese
- Atlantic prawns 'Marie Rose' & spinach
- Cheddar cheese & chutney/tomato
- Camembert, spinach & cranberry

SHORTCRUST SAVOURY TARTS | 4"

- Smoked salmon & watercress
- Goat's cheese, beetroot & walnut
 - Cheddar & leek
- Wild mushroom, shallot & tarragon
- Courgette, lemon ricotta & thyme
 - Spinach, pinenut, dill & feta
- Roast vegetable, pistachio pesto & halloumi

CLASSIC

- Homemade sausage rolls
- Cocktail sausages with honey, grain mustard & sesame
 - Warm Scotch egg halves
- Various seasonal croquettes
- Various seasonal arancini
- Classic seasonal bruschetta
- Chicken goujons & chilli mayo
- Camembert wedges & cranberry sauce
 - Pigs-in-blankets