

The **MAIN COURSE**

JANUARY BY THE MENU PARTNERS





WELCOME TO JANUARY

Welcome to the January Edition of The Main Course

A new year brings a sense of possibility. January is a time to reflect on where we've been and to look ahead with renewed energy and optimism. As we step into 2026, there's a feeling across Sussex kitchens that something fresh is beginning to take shape, and this issue is all about embracing that forward-looking spirit.

In this month's edition of The Main Course, we speak to Tom from Tallow as he reflects on a major change in his career. After stepping away from Glyndebourne Opera House as Head Chef, Tom is now entering a fulfilling season with Tallow Streetfood. It's an open and thoughtful conversation about change, confidence, and trusting your instincts, offering insight into what it means to build something of your own.

January is also the perfect moment to celebrate Cheese Lovers Day, and this issue turns the spotlight firmly onto one of our trusted suppliers, Longmans. We take a closer look at three of their standout cheeses, Eve, Driftwood, and Sheep's Rustler, exploring what makes each one distinctive, from flavour and texture to the craftsmanship behind them. It's a chance to appreciate the care and quality that go into great cheese, and to celebrate producers who continue to champion excellence.

Looking ahead to the year to come, there is plenty to feel positive about. New ideas are taking shape, ambitions are growing, and the Sussex hospitality scene continues to move forward with confidence. This edition is about starting the year with purpose and curiosity, and celebrating the people and produce that make our industry what it is.

Here's to a new year full of inspiration and great food. We hope this issue sets the tone for an exciting year ahead.

Jack O'Neill

HEAD OF OPERATIONS - BRIGHTON

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Proud to have worked with



THE FOOD
MARKET
COMPANY



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DEN



BEAK

BEHIND *The Pass*



TOM GARRETT

This month we got Behind The Pass with Tom Garrett, owner of Tallow Street Food. After years of dedication, menu development and accomplishments as the Head Chef of Glyndebourne Opera House, Tom decided to take his destiny into his own hands.

Can you tell us a bit about how Tallow started?

Lockdown gave me the opportunity to pursue my own thing. I'd always wanted to get into street food and start Tallow but initially I couldn't afford the van. I was a bit naive about how much money I'd need.

So I started smaller. I got a small business loan and launched Tallow as high-end, ethical meal kits. This was during that period when restaurants were doing food boxes during COVID. I worked with a local designer, Laura Danby, who created the branding, she's amazing.

What were the early days like?

Honestly, quite challenging. I'd come from Glyndebourne, with all those resources and that incredible kitchen, and suddenly I was trying to recreate that level of food from home. I was doing everything myself: sourcing suppliers, prepping at home, packaging, social media, updating the website monthly with allergens and menus.

It was rewarding, but there were so many moving parts, plus being a dad to a newborn and a young child. There was a lot to juggle.



And that's when you stepped away from cooking?

Yes. I stopped cooking entirely for 18 months and got a job at Royal Mail. I'd never done anything outside kitchens, but it was refreshing. I took the time to mentally reset, and work stress didn't follow me home with me.

As it turned out, that's where I met my investor. I told someone my story, and they invested in me to get the food truck. It was unbelievable.

What inspired you to cook over coal, and how does it feed into the philosophy behind Tallow?

Cooking over coal is something I've always loved because it's a fun, instinctive way to cook, and you simply can't beat the flavour it gives.

I use a Konro grill, which delivers an incredible cook and imparts a depth of flavour that's hard to achieve any other way. Cooking over live coals just feels honest and elemental, which really aligns with what Tallow is about.

I use binchotan charcoal, which is second to none. It gives off an intense, consistent heat and has an excellent burn time, allowing for precise control and reliability during service. On top of the Konro, I use a robata rack, which is brilliant for resting food and keeping it warm, just as you would in a restaurant kitchen.

That flexibility is a huge advantage when cooking in a food truck environment.

The Konro itself is made from natural, sustainable mineral tiles, which can be ground down and reused as a soil conditioner once they're replaced. The steel finish is British-made, which was another important factor for me. Using the Konro gives Tallow a real edge over most other food trucks. It allows us to do something different, both in terms of flavour and approach, and ultimately brings something genuinely distinctive to the table.

SEASONAL
MENUS

LOCAL
PRODUCE

CO
O



Tallow

CONTEMPORARY STREET FOOD

The food ethos from the start has been sustainable, seasonal, and local.

A lot of people told me to do one dish and stick to it, but as a chef, you want to be creative and cook with the seasons. So I treat the van like a kitchen.

I work with Barfields Butchers in Fiveways, small-scale, local farms, free-range, ethically reared meat. It costs more, but that pushes me to be more creative.

I rotate three dishes regularly, sometimes weekly, depending on what's available. Everything's cooked over coal and the menu is constantly evolving.

Where do you find inspiration for your constantly changing menus?

A mix of things. I used to rely heavily on cookbooks and I still do but now Instagram plays a big role.

I get a lot of inspiration from Fallow (Will Murray and Jack Croft). They've got strong classical foundations but a playful, sustainable approach. That really resonates with me.



Are there any staples people come back for?

Steak on a stick, haha. It came out of nowhere and ended up being one of my best sellers. I do bring back favourites when people ask, but I like keeping things fresh.



You also do pop-ups and private events, right?

Yes. I started with breweries and taprooms, that scene is huge and very supportive. I'd love to do more private hire because I can really tailor menus to demand.

Any food trends you think are overrated?

During COVID, the Instagram baking boom got a bit much. The hyper-laminated croissants that looked great but would be ridiculous to eat. Sometimes food becomes more about the photo than the experience.

Where do you love eating out in Sussex?

We're spoiled here. I love Wild Flor, The Set, Bincho Yakitori and the Halisco guys. There's so much talent around, it's really inspiring.

What do you do when you're not in the van?

Mostly cooking at home and running around after the kids, school runs, clubs, family life.

Tallow lets me focus on food while having a life that works for my family.

Any comfort food you love cooking at home?

The boys love pasta like every kid. I make big veg-based sauces with pumpkin and beetroot. I also love a roast with a glass of red wine, and I've got a serious soft spot for fried chicken.

What advice would you give to chefs wanting to do something similar?

Research, plan ahead, and simplify.

It's hard sometimes, there are unexpected knockbacks like with my van recently breaking down at One Garden, but the support from people and the community has been amazing. You just have to keep pushing.

What's coming up next for Tallow?

2026 will be our first full season. 2025 was about building foundations. This year I've got regular brewery dates, weddings, supper clubs, vineyards, and Preston Park Food Market.

It's starting to feel like it's really taking shape.





Every year, Prept hosts a December fundraiser that is open to the public. This year, they hosted an Indian Banquet at the very fitting Royal Pavilion, Brighton. Its Indo-Saracenic architecture and history made it the perfect setting. They had five world-class chefs cooking a feast of South Asian flavours, drinks from Indian producers, music and dancing. It was a food-led celebration, where everyone came together to hear more about what we have achieved that year and raise money for a united purpose.



Prept is the food education charity shaping Sussex one school at a time.

Originally founded as Table Talk Foundation in 2020, they later rebranded to Prept in 2024. Its founders, Daniel Wade, Jessica Aggarwal and Tom Surgey set the goal of providing cooking classes for schools to combat childhood obesity, teach cooking skills and let children explore ingredients.

By working with incredible chefs who focus on education, gut health and nutrition, Prept is also able to inspire children to see hospitality as an aspirational career like in America and Europe.

We believe that Prept is an investment into the future of hospitality.

The foundation allows for real change to occur due to the help of fundraising nights like the one they held on the 8th of December.

The Indian Banquet began in the music hall, its extraordinary interior is lit by nine lotus-shaped chandeliers with stunning walls decorated with red and gold canvases in the Chinoiserie style. Chinoiserie is an artwork that imitates and fancifully interprets Chinese and East Asian artistic traditions.

We were whisked away into a bollywood showcase.

Kanthy Thamma, dazzled onlookers whilst dancing alongside Monali's Dance Studio. The studio is ran by Bollywood actress, Molani Mohite Selvaraj. Her studio is about inclusivity, empowerment and fitness for all ages.



The evening began once we were ushered into the banquet room. Built for George IV to throw lavish banquets, its opulence was breathtaking.

The banquet room, was George IV's personal space for showcasing elegance and grandeur. This set the stage for a an amazing culinary journey.

The centerpiece of the room, a dragon-holding chandelier, presided over the evening as guests were seated according to the original concept of a royal seating plan with women flanking the king reflecting the birth of the seating arrangements we know today.

Rishi Anand



The feast began with Rishi from Dishroom and Permit Room, who presented a signature starter paired with Rathfinny Cuvee Brut. The plate featured Tandoori Chicken, Crispy Spinach Chaat and Mini Jackfruit Puffs.

The Crispy Chaat was a real standout - the fresh pomegranates burst with flavour whilst the a cooling yoghurt tamed the spice.

Chet Sharma



Next, Chet of BiBi fame delighted guests with Nimbu Pani infused scallops, a lemonade made Kagzi lemons from North East India.

The dish was paired with a crisp Kellerei Aichholz Pinot Blanco, whose notes of apple, pear, and subtle citrus worked in harmony with the delicate seafood and white potato.

Alun Sperring



Alun brought the bold, vibrant flavours of South India with his dish; bright coconut curry base showcasing Brighton fish. The dish perfectly balanced spice, freshness, and texture, embodying the creativity and skill that we expect from The Chilli Pickle.

The Rioja Alta 2016 brought a bright acidity, elevating the “Tamil Fruits of the Sea”.

Avinash Shashidhara



Avi, winner of the Great British Menu, showcased a spiced Cornish rack of lamb with spiced pumpkin, pickled beetrots, curry leaf, and mint mayo, accompanied by Dishoom daal and saffron.

Paired with a 2020 Château Berliquet, its floral and wild strawberry notes enhanced the warmth and complexity of the lamb, creating a memorable centerpiece for the banquet.

Sabrina Gidda



Finally, Sabrina, chef, creative and author, concluded the night with a playful and decadent dessert: a riff on sticky toffee pudding, spiced with jaggery, ginger, and a touch of pineapple.

Paired with Permit Room's Blushing Dawn Paloma - its zesty, spicy citrus cut through the richness of the toffee, offering a fragrant finish.

Conclusion



With over 9,000 children taught across the UK, collaborations with more than 100 schools and community programmes, and funding approved for a full-time chefs, every dish and donation supported Prept's mission: helping children discover the joys of cooking and nutrition. The Indian Banquet was a successful celebration of food, culture, and seasonality. As the evening closed, the future of hospitality seemed a lot brighter.

BUNTA BEER

THE CUTTING-EDGE CURRY COMPANION

During Prept Foundation's Indian Banquet, the evening was as much about connection as it was about cuisine. Surrounded by industry leaders, long-standing supporters, and innovative founders, the guest list reflected the breadth of Prept's network and the shared commitment to food, education, and community.

We were seated alongside Laura Pace, MD of Yellow Fish Marketing Agency. Jason Edge, Prept Director of over a decade and host of the upcoming Table Talk Foundation at Tutto on 20th January, and Gunikka, co-founder of Bunta Beer, one of the event sponsors.

Conversations flowed as easily and we were fortunate enough to catch up with Gunikka after the banquet to learn more about Bunta Beer.

Bunta was started by Gunikka and Harjas, a sibling duo who grew up around big Indian dinners, loud tables, and even louder opinions on what actually pairs with curry.

Here's what Gunikka said when we spoke to her,

Our mum's lamb biryani was (and still is) the benchmark. Every time there was a celebration, the table would be full - but the drinks never quite made sense. Beer was always there, but it was either too bitter, too fizzy, or just completely overpowering the food and never a non-alcoholic beer option that paired with our mum's cooking.

What started as experimenting around the dinner table turned into a serious question: why hasn't anyone built a beer specifically for Indian food - and without alcohol? That's where Bunta was born.

What inspired you to create a non-alcoholic beer designed for curries?

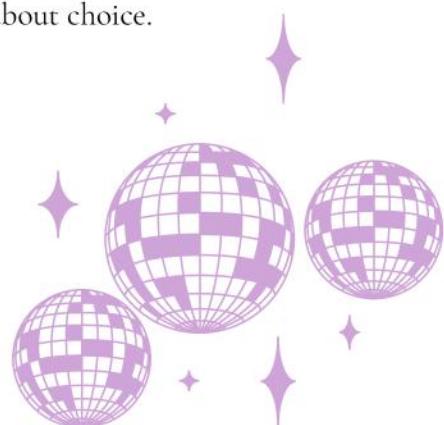
Indian food is complex, layered, spicy, and deeply communal - yet the drink options haven't evolved with it. We are still drinking lagers from the '90s. Alcohol-free beer gave us the opportunity to design flavour intentionally, without relying on alcohol for body or bitterness. We wanted something you could enjoy at a long dinner, during the week, with family - without feeling heavy, bloated, or dulled. Non-alcoholic wasn't a compromise for us; it was the freedom to design something better and inclusive enough, so no one felt left out.



You mentioned wanting to flip the narrative around your community and alcohol, can you share more about that?

There's often a stereotype that our community drinks a lot and when we do, it's hidden or awkwardly positioned. The reality is far more nuanced. We wanted to create a product that reflects modern South Asian culture: confident, social, health-aware, and unapologetic.

Bunta isn't about abstinence - it's about choice.



What does "Buzz Without the Booze" mean to you, and how does it reflect your philosophy?

"Buzz Without the Booze" is about presence. It's about enjoying the energy of food, conversation, and culture without needing alcohol to fuel it. It reflects how we grew up - the buzz was always the people, the food, the laughter around the table. Bunta keeps that feeling alive minus the after-effects of alcohol.

Your branding is bold and unapologetic, how important was it for you to make a statement visually?

Our branding was a non-negotiable.

We wanted Bunta to feel modern, confident, and loud - just like the food and culture it represents.

The logo on our can is a mascot that represents the new generation of drinkers who are drinking less and want great tasting NA beer options with their food.

Which curries do you love pairing with Bunta Beer?

Anything rich and spicy works beautifully - butter chicken, lamb rogan josh, chole, or a proper paneer curry. It's especially good with dishes that have warmth and depth, where you want something refreshing between bites.

Bunta is brewed to be light, crisp, and refreshing, with subtle citrus notes and a soft malt backbone.

There's low bitterness and gentle carbonation, which helps cleanse the palate without overpowering spice. It's designed to cool heat, lift the flavours, and let the food lead instead of fight it. Bunta is the perfect +1 to spicy food.

Gen Z is drinking less and health-conscious trends are growing, how do you see Bunta Beer fitting into this movement, especially during Dry January?

I think it's important to realise that Gen Z isn't anti-social - they're anti-feeling rubbish the next day and way more health conscious.

As a Gen-Z founder led brand, Bunta fits naturally into that shift. It's flavour-first, culturally relevant, and doesn't ask you to sacrifice the experience. More than that Dry January is only a moment, this mindset is permanent. Bunta is here to cater to that mindset year-round and of course starting with January.

How important is working with quality ingredients and suppliers to your brand?

Quality is everything for us, especially in non-alcoholic beer where there's nowhere to hide. We work with trusted farmers in Sussex for our barley and other high-quality ingredients to make sure the beer delivers flavour and consistency every time. If the base isn't right, nothing else matters.



What's next for Bunta Beer?

Bunta was born in London, and although it is a big focus for us, we are seeing a huge demand from Birmingham, Leeds, Manchester & Leicester - especially when it comes to working closely with chefs, restaurants, and cultural spaces that really care about food. We're exploring chef-led collaborations, featuring limited-edition designs specifically tailored to different Indian dishes.

The goal is simple: make Bunta the go-to beer for spicy food - during Dry January and beyond.

CHEESE LO



20TH JANUARY

EVER'S DAY



LONGMAN'S

INSPIRING DAIRY
& FINE FOOD
since 1880

At The Menu Partners, we source our quality cheeses from Longman's, a gourmet farming heritage based in Somerset. The Longman family have been farmers in the Vale of Camelot for over two centuries, circa 1880.

The current generation's grandfather, William Longman, was awarded an MBE for Service to Agriculture in 1964; this commitment is still carried through to the generation of today, giving Longmans an unrivalled knowledge of cheese and dairy, with minimal impact on the environment and animals.

Longman's integrates sustainability into its ethos by promoting high-quality, authentic cheese, reducing its reliance on industrial dairy, and offering organic options, which contrasts with the environmental challenges of mass-produced cheese.

Over years of continuous excellence, they have built an extensive network of cheese experts across Europe, allowing us to deliver you the greatest French Brie and Italian Parmesan

“We stock thousands of cheeses; our cheese rooms are like a turophile's dream.”

Did you know that we offer Longman's iconic cheese tier cakes? Whether it's for a wedding, birthday or cheese lover's meet up - we serve at least one of these tiered trinkets a week during the summer period. Get in touch to secure this centre piece.

Longman's has our own range of delicious cheddars, a mild cheddar called Youngman, a classic mature called Matureman, one with more punch called Strongman, and for the full flavour experience, we have the XXX (Vintage).

Longman's is one of few businesses to be fully certified by the Soil Association to produce, cut and pack their own range and other dairy's organic cheeses.

They have been pivotal in the expansion of British artisan cheeses by exclusively offering Bruton Brie, Vale of Camelot Blue and the Green's of Glastonbury Range.

We ❤ Cheese





Eve

Eve is a beautifully soft goat's cheese, washed in Somerset Cider Brandy and wrapped in a vine leaf, which helps the cheese develop a soft paste and adds to a wonderful, more nutty flavour.

Made with unpasteurised milk and vegetarian rennet.



Driftwood

Driftwood is a beautifully creamy and soft-textured cheese. Dusted in ash, with a Geotrichum rind, you may notice subtle peppery and earthy undertones, while also boasting citrus notes.

This award-winning cheese sells itself.

Made with unpasteurised milk and vegetarian rennet.



Sheep Rustler

This semi-hard cheese is aged for approximately 3 months. With a wonderfully orange-brown rind and a medium yet mellow, nutty flavour, and a hint of caramel.

Add to a cheese board, sandwiches, or top your meals for a transformative flavour.

Made with unpasteurised milk and vegetarian rennet.

IN SEASON

January



Scots' Pine

Product code: PINEN

Scots' Pine, often called the “evergreen spice” or “pine needles”, is slender, aromatic leaf harvested from resilient conifers.

Their fragrance is at its peak in the colder months as the crisp winter air brings out their resinous, citrusy notes.

Native to forests across the northern hemisphere, pine needles thrive in woodland and hedgerow environments, bringing a touch of forest freshness to the darkest days of the season.

Pine needles are wonderfully versatile: steep them into teas or use them to smoke meats. They can also be incorporated into baked goods.



Tamarillos

Product code: TAM



Tamarillos, AKA “tree tomatoes,” can be traced to the Andean regions of South America, where they were cultivated for generations before spreading across the globe.

Their smooth, vibrant skin conceals a fragrant pulp with a uniquely tart, tropical edge. Tamarillos must be fully ripe to reveal their rich, perfumed depth, which is a balance of tomato, passionfruit and berry.

Once at their peak, they shine in chutneys, salsas, compotes and savoury dishes, adding brightness and complexity to winter cooking.

Winter Chanterelle

Product code: MUSCHA

Winter chanterelles are a cold-season treasure. Historically gathered in ancient woodlands, they flourish in mossy forests where cool temperatures and damp soil allow them to thrive late into the year.

These wild mushrooms are remarkably resilient and easy to forage sustainably thanks to their abundant growth. Their golden-brown frills hide a deeply aromatic character that intensifies as they dry.

When cooked, winter chanterelles release warm, earthy notes with hints of smoke and spice. They bring exceptional depth to broths, sauces, risottos and game dishes.



Finger Limes

Product code: LIMFIN

Finger limes are an ancient citrus native to Australia, traditionally harvested from subtropical rainforests where they evolved over millions of years. Previously used by Indigenous communities for hydration, healing wounds, and as a symbol for identity.

They contain tiny pearls of “citrus caviar” that taste electric and acidic, giving them their iconic oblong shape. Finger limes are cultivated for garnishing as opposed to key limes, which are used for juicing.

Their crisp, jewel-like vesicles offer flavours reminiscent of lime, grapefruit and sherbet. They elevate seafood, desserts, cocktails and any dish needing a vibrant finishing touch.





Matt Stafford

“Earth to Earth isn’t just our name, it’s our philosophy.”

Ahead of Veganuary, we sat down with Matt Stafford, Operations Manager at Terre à Terre, to explore what has made the restaurant a Brighton institution. He shared Terre à Terre’s considered, slow approach to Veganuary, one that resists trends in favour of technique, seasonality and how to use challenges to fuel creativity.

What drew you to Terre à Terre?

What drew me was the people and the culture it's very people focused here. We really look after our people. George (Head Chef) has been here 15 years, we have floor staff who have been here 12, 13, 14 years and I've been here 10. It's a sign that if you look after your team, you look after your customers.

What do you think makes Terre à Terre stand out in the hospitality scene?

When I talk to people about Terre à Terre, they always have a smile on their face. They say, “I love that restaurant,” or “I was there for my graduation or a birthday party.” People don’t think of it as just a veggie restaurant, they think of it as a Brighton institution because it’s always been about creativity, and pushing boundaries.

And honestly, I don’t think Terre à Terre could have started in any other city in the UK. We’re synonymous with Brighton, it’s a part of us.



What does Veganuary look like for you operationally?

Honestly, two-thirds of our menu is either already vegan or can be made vegan. So operationally, it's not the biggest shift. This year we've created two big menus one is a set menu, more formal, where you can add vegan wine pairings. We also have a vegan afternoon tea and small plates available.



What advice would you offer to restaurants looking to expand their vegan offerings?

Don’t feel constrained by it, feel emboldened. It’s a gift-wrapped opportunity to get new people into your venue and get creative without meat and dairy.

Could you share one or two standout dishes from your Veganuary menu this year?

Jaipuri Johnny Brinjal will be the star; it's gluten-free Bengal butter-baked aubergine, served with a side of Makki ki puri: a hot and crispy coconut maize chaat-spiced fritter.

Garnished with hot mango-lime chutney, coconut yogurt, fresh shredded coconut, coriander, fresh lime, and crunchy chili-flaked coconut almond clusters.

How do you work with George to bring Veganuary to life?

Menu development is led by Amanda, one of the owners, and George is heavily involved. Development begins in autumn, then we take the best performers from December and add swap in seasonal ingredients for January. This allows us to stay prepared. I was always taught that the jump from August to January very quick.

How do you source your ingredients, and do you work with any local suppliers or producers?

We use The Menu Partners and various local suppliers to keep our menu seasonal, fresh and true to our name. Terre à Terre means from Earth to Earth, we want people to taste Sussex on their plate.

Before we wrap up, is there anything you're particularly excited about this Veganuary?

I'm really excited about our Sussex wine pairings: Vintage Roots, Chapel Down and Artelium. Bringing vegan food together with Sussex wine is exciting because it's literally “Earth to Earth”... the wine tastes of where it comes from, and our food tastes of Brighton. It creates unique dining experiences that are memorable for our customers.



THE BRAVOS ARE BACK!

People-powered voting that recognises independent businesses.

2026 marks a huge milestone for Restaurants Brighton: the BRAVOS are turning 10! Over the past decade, the BRAVOS have grown into a snapshot of Sussex's hospitality culture: independent, creative and deeply connected to its seaside roots.

The public-powered votes offer foodies, locals and tourists a chance to taste the very best of Brighton and Sussex; because of this, we have partnered with the BRAVOS for the last 3 years.

We champion Restaurant Brighton's philosophy: celebrating local, independent food excellence.

The pressure that Sussex's food scene is facing has become greater than ever before: rising costs, staffing challenges, and the growing urgency of sustainability. In 2026, BRAVOS will act as the umbrella for a broader conversation about progress in hospitality, celebrating commitment, creativity and transparency.

2026

WHAT'S NEXT



Celebrating
— 10 YEARS —



Sustainability toolkit

Through the BRAVOS, The Menu Partners Brighton will attend and promote practical, actionable workshops that restaurants, cafés, and pubs across Brighton & Hove are already implementing, encouraging more venues to get involved. As a food supplier committed to sustainability by lowering food waste, food miles and emphasising the importance of consolidation, we will be presenting a workshop for venues looking to improve their supply chain.

We will do this via the Sustainability Toolkit, developed in partnership with the Brighton & Hove Food Partnership. The toolkit focuses on practical themes chefs can actually recognise:

- Seasonality
- Local suppliers
- Food miles
- Food waste reduction



Sponsoring: Best Sussex Pub

This year, we're proud to be sponsoring Best Sussex Pub, supporting the wider Sussex hospitality community and presenting the award to its winner. As suppliers to many Sussex pubs, we understand the vital role these countryside hubs play in bringing communities together and acting as spaces where local producers, growers, and brewers can thrive. The award recognises not just outstanding food and drink, but the pubs that quietly hold Sussex together.

GET INVOLVED



Key dates:

- BRAVO Launch Party: 4th Feb (Venues and Sponsors)
- Voting Starts: 10th February

If you would like to be involved with the BRAVOS this year, or have any questions, please email:

hello@restaurantsbrighton.co.uk.



SUSSEX SPOTLIGHT



PASTA MAKING W MICHAEL BREMNER

Dates: 8th, 15th and 22nd of January

Perfect for date nights, friends who like to cook, or an evening to learn techniques will never forget.

 The Canopy, Brighton



TUDOR WASSAILING

Date: 10th of January

Wassailing is a pagan tradition that involves torch-lit singing, dancing and drinking cider and feasting to ward off bad spirits.

 Michelham Priory, Hailsham



TABLE TALK - TALKING ITALIAN AT TUTTO

Date: 20th January

A three-course meal of hearty sharing plates and paired drinks will be nothing short of a feast.

 Tutto, Brighton



SUPPER CLUB - CROWNS NEST

Date: 23rd January

Hints of Indian spices run through a delicious 5-course meal, always a popular supper club evening.

 Crowborough



BURN'S NIGHT - TERRA TOTTINGTON MANOR

Date: 25th January

Time: 6 pm - 9 pm

Featuring a classic feast of haggis, neeps, tatties, and a warming dram.

 Terra, Henfield

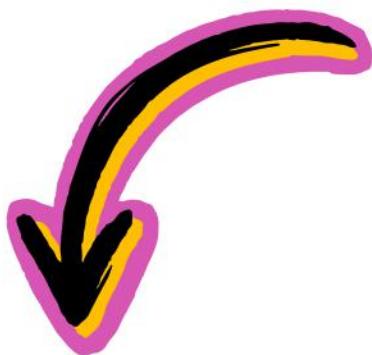
FOLLOW US TODAY!

We've upped our marketing game and are excited to announce that BIG things are coming. Follow our Brighton depot Instagram to see all things Sussex.

Want to be a part of it? Contact brightonmarketing@the-menu.com to get involved.

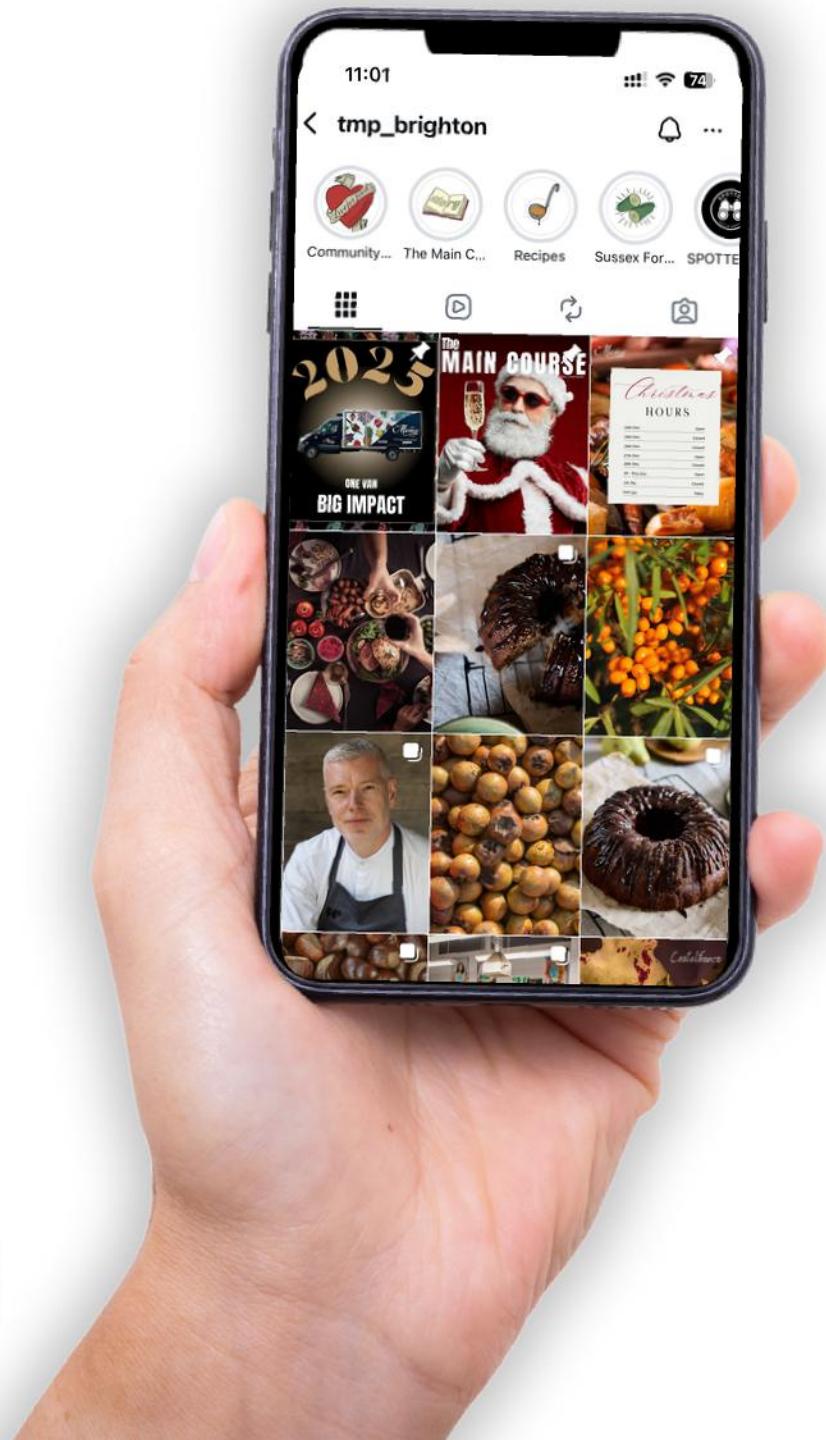
WHAT YOU CAN EXPECT

- Seasonal Produce
- Stock updates
- Collaborations
- Promotions
- Community Engagement
- Recipes
- Sussex Food Insights
- Events



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