

Roast Feasting

£45 PER PERSON

MINIMUM 6 GUESTS | ALL DIETARIES CATERED |

CHOOSE ONE STARTER & ONE DESSERT |

MAINS & SIDES SERVED TO THE MIDDLE OF THE TABLE |

starters

SEASONAL SOUP

soup of the Month | Olive Oil Drizzle | Homemade Croute

MOZZERELLA BRUSHCETTA v

Baby Tomato | Brushed Garlic Slice | Basil | Fresh Mozzarella

CEASAR SALAD

Griddled Chicken | Cos Lettuce | Caesar Dressing | Parmesan | Ciabatta

Sharing Main

ROASTED PORK & CRACKLING | ROASTED LEMON & HERB CHICKEN | STUFFED ROAST BUTTERNUT SQUASH v

Ultimate Roast Potatoes | Triple Cauliflower Cheese |
Roasted Root Vegetables | Apple & Elderflower Sauce |
Seasonal Greens | Homemade Yorkshire Puddings

Desserts

TRIO

Sussex Mess | Berries | Lemon Cheesecake | Curd | Brownie | Creme Fraiche

BOOZY TRIFLE

Madeira | Raspberry Jelly | Sherry | Berries | Custard | Vanilla Cream

RHUBARB & APPLE CRUMBLE

Homegrown Rhubarb & Apples | Spiced Crumble | Madagascan Vanilla Custard