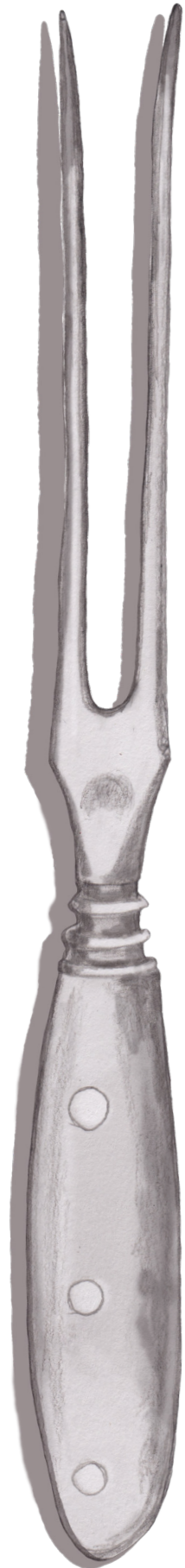


FEAST NIGHT



CANAPÉS

Nduja on toast

Seared tuna with Thai dressing

Cocktail sausages, coated in honey and sesame, with a spicy tomato dip

(V) Curly kale & crushed chickpea bruschetta with lemon and red chilli

STARTERS

Prawn cocktail

Cripps & Co charcuterie, pickled vegetables, olives and sourdough

(V) Mixed beets with rosary goats' cheese, greens & garlic chips

MAINS

BBQ triple thickness sirloin steak bricks with Bearnaise sauce

Gressingham duck with blackcurrant sauce

Rotisserie four-day marinated pork shoulder with apple sauce

(V) Middle Eastern roasted vegetable Turla-turla with cumin yoghurt
[pre order only]

(V) French onion tart
[pre order only]

Served with

Goose fat roast potatoes

New potatoes, butter and chives

Mixed greens

Watercress and rocket salad

PUDDINGS

Chocolate tart

Crème Brulee with shortbread

Treacle sponge and custard

Tea & coffee to follow

