

FEAST NIGHT



CANAPÉS

Chorizo on toast

Monkfish spiedini with lemon aioli

Cauliflower fritters, curried mayonnaise (V)

STARTERS

Cripps prawn cocktail

Cured beef, celeriac remoulade

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

MAINS

BBQ leg of lamb, smoked aubergine, salsa Verde

Whole chicken, quartered, tarragon cream

Chickpea & tamarind curry, basmati rice (V) [pre order only]

Wood fired butternut squash, goats' cheese, puy lentils, gremolata (V) [pre order only]

Served with

Duck fat roast potatoes, garlic & rosemary

Buttered mash (V)

Panzanella salad, tomatoes, roasted red peppers, sourdough, capers (V)

Tender stem broccoli, chilli & garlic (V)

V = Vegetarian

Most vegetarian dishes can be made vegan

PUDDINGS

Chocolate fondant, pouring cream (V)

Apple and blackberry crumble, custard (V)

Tea & coffee to follow

