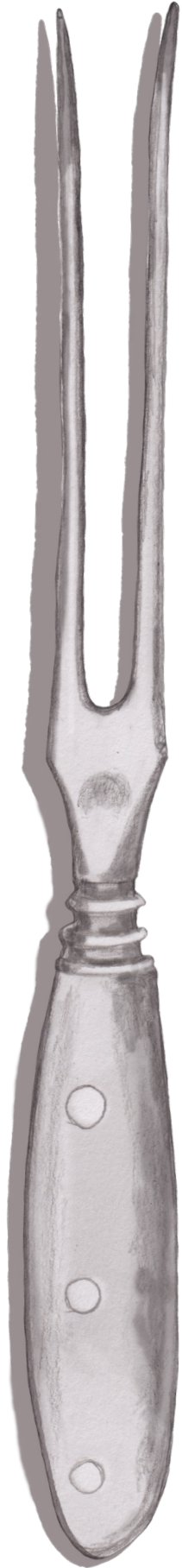


# FEAST NIGHT



## 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

Buttered cabbage

Seasonal green salad

## PUDDINGS

Chocolate tart

Crème Brulee with shortbread

Treacle sponge and custard

*Tea & coffee to follow*

