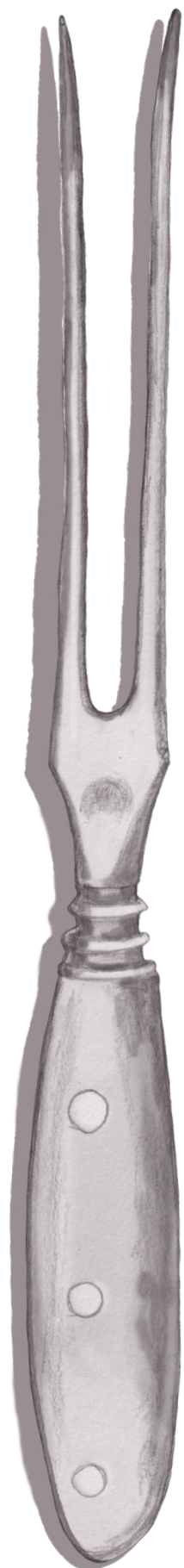


# FEAST NIGHT



## CANAPÉS

Seared tuna with Thai dressing

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

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

## STARTERS

Charcuterie, wood fired peppers, olives, rosemary focaccia

Cripps smoked salmon, pickled cucumber and horseradish

Smoked miso aubergine, crispy shallots, sour cream (V)

## MAINS

BBQ bricks of beef, Bearnaise sauce

Rotisserie four-day marinated pork shoulder with apple sauce

Aubergine parmigiana (V)  
[pre order only]

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

*Served with*

Dauphinoise potatoes (V)

Caramelised sweet potatoes, thyme, olive oil (V)

French beans, roasted red peppers, pecorino (V)

Seasonal salad, wood fired peas (V)

V = Vegetarian

Most vegetarian dishes can be made vegan

## PUDDINGS

Chocolate tart, pouring cream (V)

Crème Brulé, shortbread (V)

*Tea & coffee to follow*

