

# FEAST NIGHT

## DRINKS

Flute cocktails, served from our spritz wagon

## CANAPÉS

Cripps smoked salmon blini  
lumpfish roe, chopped egg &  
onion

Grilled halloumi, rosemary, olive  
oil (V)

Bruschettas, roasted tomato, red  
pepper & curley kale, chickpeas,  
chilli (VE)

Honey roasted sausages, spicy  
ketchup

## MAINS

BBQ rump of beef with  
chimichurri

Rotisserie shoulder of pork, cider  
sauce

Chicken & tarragon pie

Ash roast butternut squash,  
pesto, ricotta (V) [pre order  
only]

*Served with*

Rosemary duck fat roast potatoes

Buttered mash

Seasonal greens

Seasonal mixed leaf salad

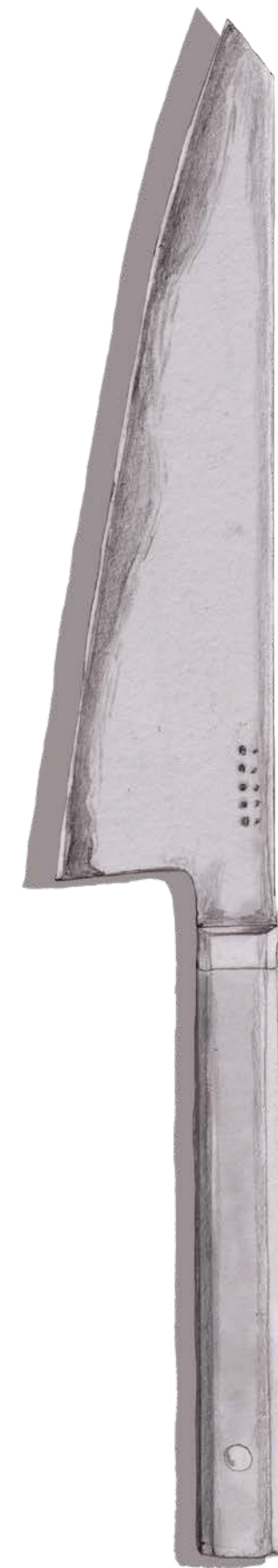
## PUDDINGS

Lemon tart thick cream

Chocolate brownie, dulce de  
leche

Treacle sponge & custard

*Espresso martinis to follow*



V = Vegetarian  
VE = Vegan

*Most vegetarian dishes can be made vegan*

