Feasting Menu Options

Appetisers

Sourdough Bread & Salted Butter
Crudites & Jalapeno Hummus
Pork & Cheddar Sausage rolls
Wild Boar Rillettes & Crostini
Smoked Mackerel Pate with Beetroot & Horseradish

Main Dishes

Rare roast Sirloin of Beef with horseradish crème fraîche and watercress
Orange, Honey & mustard-glazed ham (served cold, carved)
Rosemary & Garlic Spiced Leg of Lamb
Slow-cooked Lamb Shoulder, Chermoula Dressing
Roast Pork Belly with Crackling
Roast Chicken with Sage, Lemon & Garlic
Whole Baked Sea Bass or Turbot with Fennel & Lemons
(v) Garlic Portobello Mushrooms
(v) Stuffed Bell Pepper
(v) Mushroom Risotto, Grana Padano

Salads & Sides

Heirloom tomato & red onion salad with toasted seeds
Pommes Boulangere/Dauphinoise
Butternut Squash with Feta, Spinach & Pine Nuts
Roasted Root Vegetables
Smoked Mash
Lemon & Olive Oil Mash
New potato salad with chive, spring onion & crème fraîche
Green Salad, Pickled Shallots & French Dressing

Feasting Menu Options

Desserts

Churros with Dark Chocolate Sauce & Cinnamon
Mango & Passionfruit Eton Mess
Brown Sugar Custard Tart
Dark Chocolate Cake
Lemon Tart with Creme Fraiche
English Strawberry & Lemon Verbena Eton Mess
Apple & Blackberry Crumble, Custard

Croquembouche Tower

Petit Fours

Nougat
Vanilla Fudge
Freshly Baked Madeleines