



### **Sunday Roast Dinner Party Menu 2022**

3 Course Meal - £60 per person

Please choose the same starter, main & dessert for the entire party. If there are any vegetarians or vegans we can serve a separate starter, main & dessert for them. If you would like to have more than one dish for a course, the price per head increases by £4.00 due to the extra preparation time & wastage involved.

For parties of over 8 people we recommend one of our waiting to staff to serve and clear your meal for you. Waiting staff can be hired from £10 per hour. For parties of 8 or less, the chef will do this.

#### **Starters**

Cured South Coast Mackerel with Cod Roe, Beetroot Relish & Horseradish  
Cauliflower, Beer & Cheddar Soup with a Mini Cheese Toastie & Onion Oil (V)  
Jersey Royal Potatoes, Tunworth Cheese, Charred Leeks, Chive Oil (v)  
Confit Duck Croquette, Pickled Vegetables, Beetroot & Rhubarb Ketchup

#### **Mains**

Roast Rump of Beef (medium-rare) Yorkshire Pudding, Roast beef Gravy &  
Horseradish Butter Sauce  
Roast Leg of Lamb, Yorkshire Pudding, Red Wine & Rosemary Gravy,  
Mint & Roasted Garlic Sauce  
Rolled Belly of Pork, Crackling, Sage & Onion Stuffing, Boozy Apple Sauce  
Individual Leek, Black Bomber & Potato Pie, Yorkshire Pudding, Sticky Port Gravy (v)

All served with Roast Potatoes, Truffled Cauliflower Cheese, Cabbage & Bacon,  
Honey Roasted Carrots & Parsnips & Pigs in Blankets

#### **Desserts**

Forced Rhubarb & Crumble Tart with Lemon Verbena Ice Cream  
Raspberry Trifle, Chantilly Cream, Hundreds & Thousands, Raspberry Powder  
Sticky Toffee Pudding, Poached Pear, Toffee Sauce & Clotted Cream Ice Cream  
Chocolate & Coffee Tiramisu, Amaretto Ice Cream