

# Summer Host Your Own Roast Menu

Do you fancy having all your family & friend's round for Sunday lunch but don't want the hassle of all the cooking and washing up...Then why not leave it to us? We can accommodate up to 12 adults per table seating up to 36 for a roast across 3 large tables or 24 adults seated on one main table in The Gin Library.

## Starters

Chargrilled courgette, basil & butterbean houmous, lemon harissa, olive bread (vga)  
Chicken & ham tart, watercress, boursin dressing (v)  
Spiced morrocan lamb scotch egg, tzatziki & rocket  
Devilled "spiced" whitebait, tartare sauce, lemon (df)  
Braised BBQ beef /or BBQ jackfruit tacos, coleslaw, coriander oil (vga, df)

## Roast

Roast rump of English beef (gfa)  
Slow roasted shoulder & roast leg of lamb (gfa)  
Vegetable nut roast (vga)  
Half roast chicken on the bone (gfa)  
Roast loin of pork with crackling (gfa)

*Roasts are served with roast potatoes, Yorkshire pudding, seasonal vegetables, stuffing & gravy  
Extra bowls of roasties & jugs of gravy are also served to finish your roast in style*

## Desserts

Summer berry bakewell tart, vanilla ice-cream, pink gin liqueur (n)  
Vegan vanilla sponge, Pimm's coulis, strawberry icre-cream (vg, df)  
Dark chocolate brownie, malt syrup, cherry cola sorbet, hazelnut praline (gf, nfa)  
Sticky toffee pudding, butterscotch sauce, salted caramel ice-cream, candied pecans (n, nfa)  
Ice-creams – salted caramel, vanilla (vga) per scoop with shortbread  
Sorbets – mango, lemon, cherry cola (vg, df) per scoop

## Tea & coffee

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**3 courses £38 per head / or 2 courses £30 per head for guests  
bringing a celebration cake for dessert**

***A discretionary 12.5% service charge is added to the bill this is shared equally amongst the entire team***

All private hire food orders must be received by email a minimum of 48 hours before the booking on the attached order form and table plan. Please note once the order is confirmed full payment is due. Please note for our junior guests 10 years of age and under we have a set menu priced at £15 per head.

*Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free. Our menu is labelled for the following allergens: gf: gluten free, gfa: gluten free available, n: contains nuts, nfa: nut free available, vg: vegan, vga: vegan available, v: vegetarian, df: dairy free, dfa: dairy free available*

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