



## Sample Seasonal Host Your Own Roast Menu

Do you fancy having all your family and 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.

We offer a sharing starter whilst you wait for your roast & followed by a classic dessert

Bread board to share, houmous, dukkha & olives

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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, stuffing & gravy*

*Seasonal vegetables are served family style in serving dishes so you can help yourself with extra jugs of gravy to finish your roast in style*

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Fig bakewell tart, honey, marscapone (n)

Coffee & hazelnut cake, vanilla ice-cream, espresso syrup (vg,n)

Chocolate cremeux, honeycombe icecream, hazlenut crumble, blackberry coulis (gfa)

Sticky toffee pudding butterscotch sauce, salted caramel ice-cream, candied pecans (n nfa)

Selection of British cheeses, oatcakes, water biscuits, red onion & piccalilli

**£30.00 per adult** plus 12.5% discretionary service charge

**£15.00 per child** junior menu with roast as main course

The minimum number of people required for a Host your own Roast is 12 adults and the maximum is 36. All food orders must be received by email no later than one week before the booking. Please note once the order is confirmed a £10 per head non-refundable deposit is due.