Spring Host Your Own Roast Menu

Do you fancy having all your family and friend's round for a roast 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 in the first floor Gin Library. We offer 2 sittings in the Gin Library on a Saturday or Sunday from 12-3pm or 4-7pm

Starter to share
Sharing bread board, dukkha, houmous, olives (nfa)

Roasts
Half roast chicken on the bone (gfa)
Roast rump of English beef (gfa)
Slow roasted shoulder & roast leg of lamb (gfa)
Roast loin of pork with crackling (gfa)
Vegetable nut roast (n, vga)
Roasts are served with roast potatoes, Yorkshire pudding, seasonal vegetables, stuffing & gravy
With extra bowls of roasties & jugs of gravy

Puddings
Rhubarb & vanilla sponge, pimm's syrup, vanilla ice cream (vga)
Dark chocolate & cointreau tart, orange segments, passionfruit coulis, pistachio crumb (vg, nfa)
White chocolate blondie, honeycomb ice cream, chambord fruit compote (gf)
Sticky toffee pudding, butterscotch sauce, salted caramel ice-cream, candied pecans (nfa)
Seasonal cheese board with pickles & crackers (gfa)

£32.50 per adult
£15.00 per child *for children under 10 years of age*

A discretionary 12.5% service charge is added to the bill this is shared equally by the team

The minimum number of people required for a Host your own Roast is **12** adults and the maximum is **40.** All food orders must be received by email on our order form no later than one week before the booking. Please note once the order is confirmed a £10 per head non-refundable deposit is due.