

# FEASTING MENU

We love to celebrate an occasion, and we feel the best way to do so, is together.

Which is why we have created the Feasting Menu for you. Each menu will have a selection of starters, followed by an extraordinary centre piece, and then to finish, either an exquisite dessert or the best local cheeses we can source.

We believe that the feasting approach enhances the sense of occasion that brings a large group of people together around one table.

## STARTERS

Kalamata Olives, Chilli, Citrus  
Sourdough, Beef Dripping, Nutmeg  
Squash, Brassica, Nut  
Jerusalem Artichokes, Truffle  
Blue Cheese Bruschetta, Pickled Walnuts, Pear  
Whitebait, Paprika Aioli  
Potted Kippers  
Wild Pheasant Croquettes, Mulligatawny Mayonnaise  
Braised Faggot, Swede Mash, Pan Juices

## MAINS

Roast Chicken, Squash, Truffle Cream  
Tandoori Roast Goat Leg, Bombay Potatoes, Chana Masala  
Loin of Pork, Sage & Apple Stuffing, Red Cabbage  
Whole Roast Fish, Brown Shrimp Butter, Sea Greens  
A Proper Fish Pie, Savoy Cabbage  
Mushroom and Truffle Wellington, Creamed Spinach, Jus  
Salt Baked Celeriac, Pedro Ximenez Jelly, Brassica

## SIDES

Buttered Brassica, Citrus Glazed Carrots, Triple Cooked Chips, Red Cabbage Remoulade  
Roast Autumn Squash & Toasted Pumpkin Seeds, Garden Salad,

## DESSERTS

Apple & Cinnamon Crumble Tart, Salted Caramel Ice Cream  
Pavlova, Autumn Fruits  
Dark Chocolate Mousse, Blackberry Sorbet  
Ginger Parkin, Celeriac Ice Cream  
Yorkshire Cheese, Yorkshire Tea Loaf, Fruit Butter