

ULTIMATE ROASTING

CHOOSE TWO MEATS & ONE VEGGIE/VEGAN MAIN

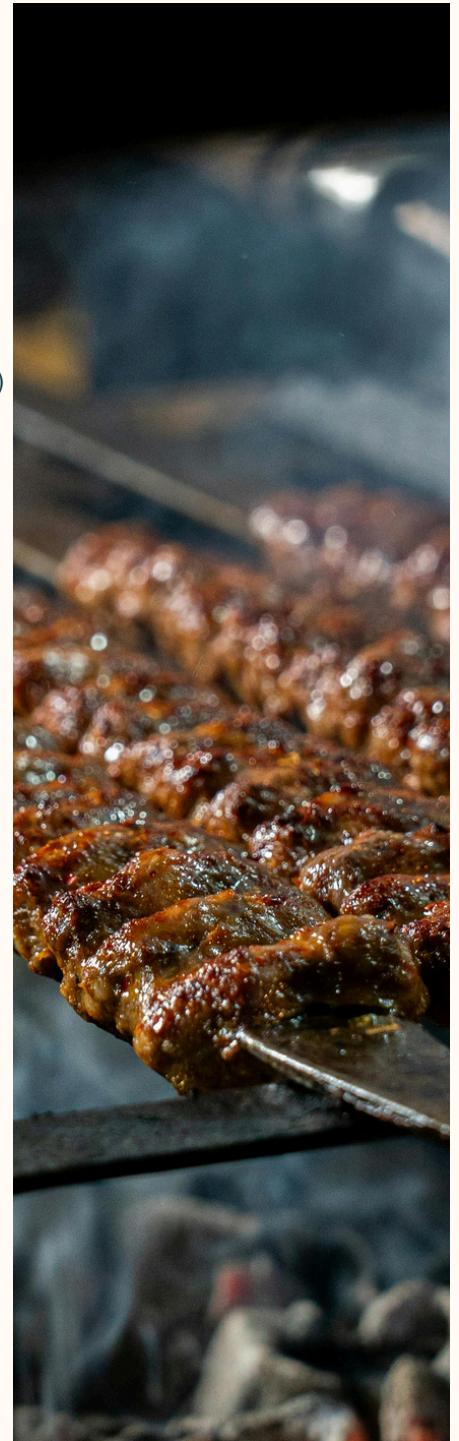
Slow-Roasted Lamb Shoulder Rosemary, Thyme & Garlic
Beef Wellington, Mushroom Duxelles, Puff Pastry
Honey-Glazed Roast Duck Breast, Honey Orange Sauce, Crispy Skin
Chargrilled Cauliflower Steak, Miso-Maple Glaze & Pistachio Crumble (ve)
Chargrilled Bavette Steak, Garlic Butter, Seasalt
Wild Mushroom & Truffle Risotto Stuffed Squash, Sage Butter (ve)
Crispy Pork Belly, Crackling, Apple Cider Jus
Vegan Wellington, Roasted Root Vegetables & Red Wine Jus (ve)
Smoked Leg of Lamb, Mint Chimichurri
Grilled Aubergine & Tahini Roll-Ups, Pomegranate Molasses (ve)
Golden Roast Chicken, Lemon Herb Infusion
Roasted Beetroot & Cashew Nut Tart, Fresh Dill, Lemon Dressing (ve)
Braised Short Ribs, Red Wine Reduction
Balsamic-Glazed Caramelized Onion, Pumpkin Galette, Rocket (v)
Crispy Slow Roasted Pork, Apple & Cider Sauce
Asado-style Chicken, Chimichurri Butter
Slow-roasted Porchetta, Wild Fennel, Garlic & Rosemary, Crackling

SERVED WITH

Ultimate Roast Potatoes | Cauliflower Cheese | Roasted Root Vegetables | Garlic Mashed Potatoes | Herb-Infused Chestnut Stuffing | Seasonal Greens | Homemade Yorkshire Puddings | Gravy

CHOOSE ONE DESSERT

Rhubarb & Apple Spiced Crumble, Madagascan Vanilla Custard
Trio - Sussex Mess & Berries, Lemon Cheesecake, Brownie, Creme Fraiche
Dark Chocolate & Espresso Ganache, Hazelnut Praline & Gold Dust
Tarte Tatin, Caramelized Apples & Vanilla Bean Ice Cream
Passionfruit & Coconut Pavlova, Coconut Cream, Passionfruit & Mango
Treacle Sponge, Toffee Sauce, Clotted Cream
Warm Chocolate Fondant Bites, Coffee Crème Anglaise



Roast Feasting
£69 2027 | £72 2028

All dietaries catered |
Veggie/Vegan menu served to
veggie/vegan guests | Served to
the middle of each table on
boards, bowls & platters |