

BRITISH BISTRO

CHOOSE THREE MAINS & A VEGGIE/VEGAN OPTION

Roast Beef & Yorkshire Pudding | Sliced Sirloin of Beef | Red Wine Gravy

Cumberland Sausages | Coiled Sausage | Honey Glaze | Onion Gravy

Beetroot & Goats Cheese Tart | Balsamic Glaze (v)

Corn-Fed Chicken Thighs | Thyme & Lemon | Herb & Butter Jus

Wild Mushroom & Truffle Pasta | Tagliatelle, Vegan Cream (ve)

Steak & Ale Pie | Beef Short Rib | Shortcrust Pastry | Gravy

Bubble & Squeak Patties | Soft Poached Egg | Hollandaise (v)

Lamb Shoulder | Rosemary & Garlic | Mint Jam

Creamy Spinach & Pea Risotto | White Wine, Vegan Cream (ve)

Traditional Scotch Eggs | Runny Yolk | Pickle Relish

Toad in the Hole | Sussex Sausage | Yorkshire Pudding | Onion Gravy

Chicken Tikka Masala | Creamy, Spiced Tomato Curry Sauce | Naan Shards

Yorkshire Rarebit Bites | Sharp Cheddar & Ale Topping | Sourdough (v)

Hot-Smoked Salmon Fillets | Dill Crème Fraiche

Fish & Chips | Crispy Battered fish, Fresh Tartar, Triple cooked chips

Mushroom & Spinach Wellington | Red Wine Jus (v)

Sausage Roll | Puff Pastry, Sausage, Chutney

Shepherd's Pie | Slow-cooked Minced Lamb | Buttery Mash

Roast Pork | Pork Shoulder | Crackling | Apple Sauce

Roasted Carrot & Parsnip Croquettes | Spicy Tomato Chutney (ve)

Smoked Haddock Fishcakes | Parsley Sauce & Caper Butter

Cauliflower, Leek & Cheddar Bake | Sourdough Crumb (v)

SERVED WITH

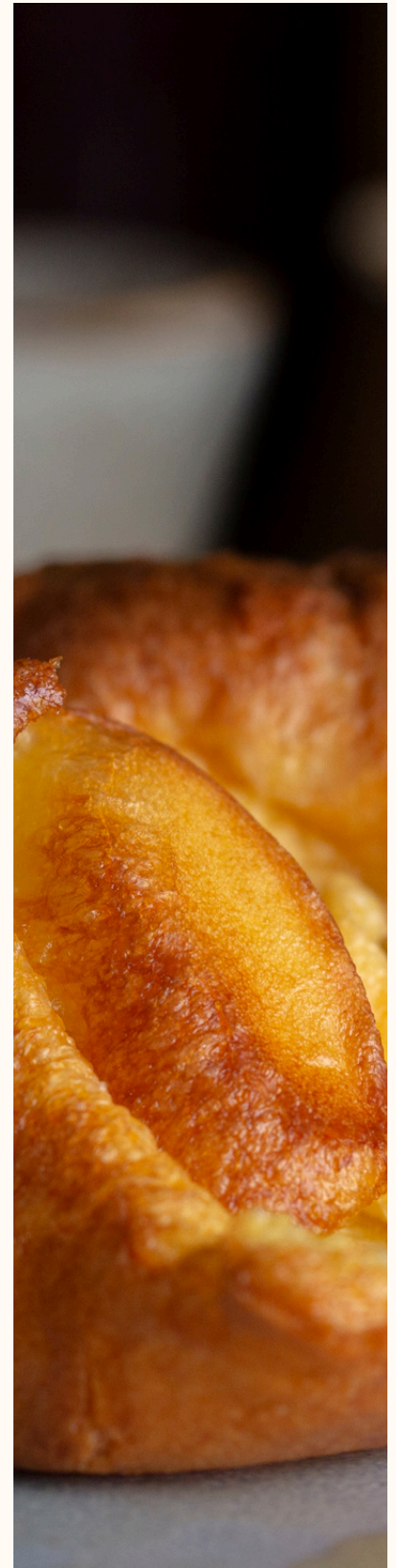
Roast Potatoes with Sea salt & Rosemary Butter

Glazed Seasonal Vegetables

Buttered Mash Potato

Freshly Baked Bread & Salted Butter

Jugs of Gravy



British Bistro

£52 2027 | £55 2028

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

hello@feast-and-flame.co.uk | feast-and-flame.co.uk