

Seasons Family Sharing Platter

The ultimate Sunday lunch experience, Beef, Pork, Chicken, Stuffing, Pork Crackling, Pigs in Blankets, Cauliflower Cheese, Braised Red Cabbage, Mashed & Roast Potatoes, Buttered Mixed Greens, Yorkshire Puddings, Gravy with a choice of Dessert

34 per person
Under 12's eat free

Starters

Curried Cauliflower Soup, Warm Bread
Creamy Wild Mushrooms, Toasted Sourdough
Black Pudding and Bacon Salad
Mackerel Pate, Apple Gel, Croute, Mixed Leaf
Classic Lobster Cocktail

Mains

Roast Sirloin of Beef
Roast Loin of Pork, Sage & Onion Stuffing, Apple Sage Puree
Corn Fed Chicken Breast, Sage & Onion Stuffing, Pigs in Blankets
20 ingredient Nut Roast

The above dishes are served with Yorkshire pudding, Beef Dripping Roast Potatoes, Star Anise Roast Carrots, Honey Roast Parsnips, Buttered Mixed Greens, and Appropriate Gravy

La Plancha Monkfish, Mashed Potato, Seasonal Greens, Salsa Verde

Sides 4

Cauliflower Cheese	Braised Red Cabbage
Yorkshire Puddings	Buttered Seasonal Greens
Mashed Potato	Pigs in Blankets

Desserts

Cornflake Tart, Crème Anglaise
White Chocolate and 'Biscoff' Cheesecake, Torched Plum
Steamed Treacle Sponge, Crème Anglaise
Mixed Fruit Eton Mess
Selection of Yorkshire Cheese, Chutney, Grapes, Celery, Apple, Crackers (supp 4)

1 course – 19
2 course – 24
3 course – 29

Please inform your server of any allergies or dietary requirements you may have, as most of our dishes can be altered to suit