



Swine Dining

A local free range hog, slow roasted under the covered byre presented in the main barn, carved and served to guests seated at tables

Canapé reception

Our chef will select 4 handmade canapés per person including vegetarian options

Main course

Spit roasted local hog with crispy crackling, sage, onion & chestnut stuffing, homemade bramby apple sauce

Served with

Poached new potatoes with herbs, grapeseed mustard & apple dressing

-

Red cabbage, beetroot & kohlrabi slaw

-

Apple, fennel, watercress & radish salad

Dessert

Lemon & cherry posset with black pepper shortbread

Coffee & Tea

£41.00 + VAT per head