



### **'Great British Roasts'**

*Chefs selection of 4 canapés can be added for £9.00 INC VAT per head*

#### **Main**

*( Sharing food )*

Buttermilk roasted whole local free-range chicken

Served with rosemary & sea salt roast Maris Piper potatoes, roast carrots, broccoli & green beans, sage & onion stuffing, beer & shallot gravy made from roasting juices

(served on olive wood boards)

#### ***Vegetarian option***

Roasted courgette flower filled with broad bean, garden pea & mint

#### **Dessert**

Organic lemon curd with crunchy meringue, toasted oatmeal crumb & blackberries

#### **Tea & coffee**

**£48 per head (INC VAT)**



## **'Great British Roasts'**

*Chefs selection of 4 canapés can be added for £9.00 INC VAT per head*

### **Main**

*(Sharing food)*

Slow-roasted Gloucester old spot pork shoulder

Served with crispy crackling, homemade apple sauce, sage & onion stuffing, roast potatoes & parsnips, spring greens & roasting juices

(served on olive wood boards)

### ***Vegetarian option***

Roasted vegetable & lentil lasagne with salsa verde

### **Dessert**

Warm Bramley apple pie served with whipped cream or custard

### **Tea & coffee**

**£48 per head (INC VAT)**



### **'Great British Roasts'**

*Chefs selection of 4 canapés can be added for £9.00 INC VAT per head*

#### **Main**

*(Sharing food)*

Pit roasted 28-day aged English sirloin of beef  
Served with Yorkshire puddings, roast potatoes, root vegetables, bone marrow gravy & green beans

(served on olive wood boards)

#### ***Vegetarian option***

Wild mushroom & leek Pithivier  
Sautéed wild mushrooms deglazed with Madeira cooked in a creamy leek & tarragon velouté, wrapped in flaky puff pastry

#### **Dessert**

Organic vanilla crème brûlée

#### **Tea & coffee**

**£52 per head (INC VAT)**