

## Feast

An opulent way to enjoy sharing food and different flavours within a relaxed sharing environment

### Land

Selection of cured meats and salami's, with piccalilli, scotch eggs, pickles and sour dough breads

### Sea

A platter of cured and smoked fish, with classical favourites Potted Shrimp, prawn cocktail with Florentine scotch eggs, soda bread and crispy sour dough

### Garden

Salt baked Heritage beets with whipped goats curd, Truffled Artichoke with Endive, Roasted Squash with Cashel Blue, Roasted mushrooms with wild garlic, served with Soda bread and Rosemary focaccia

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## Corn Fed Chicken

Roasted cornfed chicken, with sage and onion stuffing, roasted potatoes in chicken dripping,  
Crispy Chicken wings and buttermilk fried drumsticks

Apple coleslaw

Penni black farm salad

Buttered Greens

£23 per head

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## Organic Suckling Pig

Roasted loin of suckling pig, char grilled mini pork chops, Pork fillet wellington, baked leg of pork, shoulder of Pork, Chorizo and chick pea casserole, pink lady apples, beef dripping roast potatoes

Caramelised red onions.

1000 leaf chips  
coleslaw

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## Deserts

Bramley Apple Pie and Ice Cream  
Warm Fruit Crumble with buttermilk custard  
Salted Caramel Fondue with Marshmallows and doughnuts