

# FEAST MENU



*Our Feast menu includes the following selection of dishes served on beautiful sharing platters down the centre of the table for guests to share and enjoy.*

Canapés on arrival

~

Beetroot Salad, Balsamic, Apple & Chicory

Smoked Mackerel Rillettes, English Muffin & Pickled Cucumber

Chicken Liver Parfait, Brioche & Apple Chutney

~

**\*Please select just one of the below main course meat options for the whole party**

Whole Roast Corn Fed Chicken & Confit Thigh - **£40.00 pp**

Roast Rack of Sussex Pork, Apple Sauce & Crackling - **£40.00 pp**

Slow Cooked Lamb Shoulder, Roasted Shallots, Garlic & Thyme Jus - **£41.00 pp**

28 Day Matured Rib of Beef, Bearnaise Sauce - **£47.00 pp**

Roasted Potatoes  
Seasonal Vegetables

~

Apple & Blackberry Crumble, Clotted Cream Ice Cream

~

Coffee  
Chocolate Fudge

**\*Individually plated vegetarian main course available on request**