



Our Private Events Menu are created by using the best seasonal produce, sourced from local, sustainable suppliers.

## HOST A ROAST

### TURKEY

Free range turkey, duck fat roasted Maris Piper potatoes, truffled cauliflower cheese, butter glazed carrots, tarragon jus

*40 per person*

### HOGGET

Hay roast leg of Langley Chase Organic Hogget, boulanger potatoes, fine green beans & shallots, caraway roasted sand carrots, thyme & garlic jus

*50 per person*

### PORK

Roast Suffolk Dingley Dell pork belly, crackling, apple sauce, Pommery mashed potatoes, buttered hispi cabbage, cider jus

*45 per person*

### BEEF

Roast Rib of Hereford beef, Yorkshire pudding, duck fat roasted Maris Piper potatoes, butter glazed carrots, hispi cabbage, red wine jus

*55 per person*

### PUDDINGS

Granny Smith apple crumble, vanilla custard

OR

Bread & Butter pudding, marmalade ice-cream

Please be aware that some dishes may contain traces of nut, dairy products or lead shot. Should you or any of your guest suffer from any food allergies or intolerance please us know when placing your order so we can arrange suitable alternatives.