



CLASSIC MENU

MAIN COURSE

Classic Hog Roast Sandwich

Outdoor-reared, slow roasted pork, with crispy crackling, sage & onion stuffing and Bramley apple sauce.
Served on a freshly baked soft white bread roll.

DESSERT COURSE

One dessert from the following options :

Chocolate fudge brownie, with whipped cream
New York cheesecake, with seasonal berry coulis
Hot sticky toffee pudding, with vanilla ice cream
Apple crumble, with warm vanilla custard

Served on recyclable bagasse plates, with biodegradable cutlery.
Allergy and dietary requirement catered for on request.



BRONZE MENU

MAIN COURSE

Classic Hog Roast Sandwich

Outdoor-reared, slow roasted pork, with crispy crackling, sage & onion stuffing and Bramley apple sauce. Served on a freshly baked soft white or granary bread roll.

Buttered new potatoes with chives

Homemade coleslaw

Rocket salad with balsamic & olive oil dressing

Additional salads +£3pp

DESSERT COURSE

One dessert from the following options :

Chocolate fudge brownie, with whipped cream
New York cheesecake, with seasonal berry coulis
Hot sticky toffee pudding, with vanilla ice cream
Apple crumble, with warm vanilla custard

Served on recyclable bagasse plates, with biodegradable cutlery.
Allergy and dietary requirement catered for on request.



SILVER MENU

MAIN COURSE

Hog Roast Dinner - Buffet Service

Outdoor-reared, slow roasted hog with crispy crackling

Sage and onion stuffing

Rosemary roast potatoes

Choice of two seasonal vegetables

Served with rich pork and onion gravy

DESSERT COURSE

Select two from the following :

Chocolate fudge brownie, with whipped cream

New York cheesecake, with seasonal berry coulis

Hot sticky toffee pudding, with vanilla ice cream

Apple crumble, with warm vanilla custard

Tea, coffee and mints available on request

Buffet-style service. Porcelain crockery and cutlery included.
Allergy and dietary requirements are catered for on request.



GOLD MENU

TWO COURSES

Starters, any two from the following options :

Duck liver and pistachio terrine with apricot

Potato and leek Vichyssoise

Goats cheese and caramelised shallot tartelette

Burrata and balsamic tomato Caprese salad with basic oil

Or

Lavantine mezze sharing platters

Mains, any two from the following options :

Dry-aged topside roast beef, Yorkshire puddings, goose fat roast potatoes, choice of seasonal vegetables, with beef jus

Crispy pork belly porchetta, braised red cabbage, apple and fennel salad with pinenuts

Roast chicken ballotine, stuffed with wild garlic and walnut pesto, on a bed of creamed spinach, fondant potatoes, with a chicken and white wine jus

Beef shin bourguignon, with pan roasted pearl onions, button mushrooms and bacon lardons

Wild mushroom and garlic risotto, with a balsamic dressed rocket salad

DESSERT COURSES

Chocolate fudge brownie, with salted butterscotch caramel sauce and chantilly cream

Hot sticky toffee pudding, with Cornish clotted cream ice cream

Basque burnt cheesecake, with a sweet madeira cream sauce

Yorkshire rhubarb and caramelised apple crumble, with toasted almonds and warm vanilla custard

Eton mess with a Pimm's and lemonade gelée

Cheese boards, charcuterie boards and sharing platters available on request

Tea, coffee and mints included

Buffet-style or 'Family-style' shared table service. Porcelain crockery and cutlery included.

Allergy and dietary requirements are catered for on request.