



SUNDAY PRIVATE DINING MENU

STARTERS

Sourdough, Cheshire butter v
Crackling, espelette pepper, apple puree gf
Beetroot, goats curd & pickled walnut v
(all served)

MAIN COURSE

Asparagus, blood orange dressing, toasted pine nuts ve/gf
Norfolk Black chicken, sage & onion stuffing
Confit pork belly, apple puree, crackling gf
Scottish sirloin, roast shallot, Tewkesbury mustard
(please select one for the table)

SERVED WITH HONEY GLAZED CARROTS, DRIPPING POTATOES, SEASONAL GREENS,
YORKSHIRE PUDDING & RED WINE GRAVY

SWEETS

Date pudding, toffee sauce, pecans & vanilla ice cream v
Baked cheesecake, Kent strawberries, strawberry sorbet, elderflower, meringue v/gf
Winterdale Shaw, crackers, chutney v 9 supplement unpasteurised
(please select one for the table)