



# Feasting Menu 2017

2 courses: £20.75 - 3 courses £26.75

Available in our Marquee only

**Please choose one starter and a main course which can be offered with a vegetarian option .**

## S t a r t e r s

Charcuterie, seafood & vegetarian platters to share (£1.50 supp)

Smoked Salmon with horseradish and beetroot

Ham hock terrine with fruit chutney and salad

## M a i n s

Coq au vin & *parsley mash*

Braised lamb shoulder (£1.50 supp)

*bolangaire potatoes , Seasonal greens and carrots with rosemary jus*

Roast chicken (£1.00 supp)

*roast potatoes & parsnip , savoy cabbage, sausages wrapped in bacon , Madeira jus*

Slow cooked belly of pork

*crispy crackling, creamed potatoes, buttered leaks & curly kale, apple sauce*

Braised blade of Oxfordshire beef

*dauphinoise potatoes, vichy carrots, green beans & horseradish jus*

## D e s s e r t s

Vanilla crème brulee, berry compote

Chocolate brownie with cream Chantilly

Orange cheesecake with shortbread biscuit

Lemon Posset

Eaton mess