



SUNDAY LUNCH PACKAGE

£55 per head

NIBBLES

Stonehouse Smokery Charcuterie board, charred sourdough, roast red peppers & vine tomatoes

STARTER

Planked salmon

Sides of salmon nailed to Ash & Oak boards and slow cooked in front of the open fires, served with warm potato salad, crispy capers, tartare sauce & watercress.

OR

Fire roast beetroot

Ember cooked beets, goats cheese mousse, pickled shallot, candied walnuts & watercress

MAINS

Spit roast Pork loin

Continually basted in front of the fires with garlic & thyme olive oil, crispy crackling, smoke box cauliflower cheese, charred leeks, Yorkshire puddings, caramel apple sauce & roasting juice gravy

OR

Spit roast Pichana joints

£6 per head surplus – Pork or Beef option must be taken by the whole booking or an even split to allow for a big enough joint to roast.

DESSERTS

Prosecco poached Nectarines.

Nectarines macerated in honey, charred over the flames then slowly poached in prosecco, served with fire roasted nut granola, summer fruit compote made from the poaching juices & white chocolate ice cream.