



Circa Roast Feast

Served to the middle of each table on boards, slates & bowls.
Choose two meats and a veggie option:

Whole Roast Thyme Chicken, Bread Sauce

Rosemary, Garlic Studded Leg of Lamb, Mint Sauce

Mustard Glazed Beef, Horseradish Cream

Herb Rolled Pork Loin, Apple Sauce

Roasted Cauliflower, Squash, Walnut Loaf, Tomato Fondue vg

Served with

Olive Oil Roast Potatoes, Creamy Herb Mash, Maple Root Vegetables

Mature Cheddar Cauliflower Bake, Buttered Greens,

Giant Tarragon Yorkshire Puddings, Jus

Mediterranean Feast

Served to the middle of each table on boards, slates & bowls.

First

Sweet Basil, Olive Oil,
Marinated Buffalo Mozzarella

Plump Queen Olives

Italian Charcuterie Board

Fennel, Avocado Panzanella Salad

Torn Focaccia, Tzatziki Dip

Smoked Aubergine Dip, Pitta Chips

To follow

Lemon Roasted Lamb,

Green Lentils, Feta, Lemon

Pork Souvlaki, Lemon, Oregano

Pea, Broad Bean, Saffron Paella vg

Patatas Bravas, Chilli Tomato

Oven Baked Chickpea Falafel, Tahini vg





Middle Eastern Meze

Served to the middle of each table on boards, slates & bowls.

To start

Marinated Olives, Pitta Chips, Pickles, Labneh,
Za'atar, Dukkha, Homemade Hummus

For main

Garlic Tahini Chicken Skewers
Split Aubergine & Fine Pepper Garlic Tahini Skewers vg
Braised Cous Cous, Ras el Hanout Spices
Rustic Chopped Salad, Pomegranate Gems, Chopped Whole
Chillies | Pickled Cabbage | Flatbreads | Esme Salad |
Roasted Baby Potatoes, Cumin & Coriander Seeds

Italian Feast

Served to the middle of each table on boards, slates & bowls.

Primo Piatto

Burrata, Pesto, Olive Oil,
Sunblushed Tomato,
Green Olives, Sicilian
Antipasti, Sweet Melon,
Homemade Focaccia,
Aged Balsamic

Secondo Piatto

Braised Chicken Thigh
Roasted Butternut vg
Aubergine, Tomato, Orzo
Pasta, Gremolata, Garlic
Bread, Parsley, Oregano,
Tenderstem Broccoli,
Shaved Parmesan

