

# TINWOOD

ESTATE

## SUNDAY LUNCH MENU

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*2-Course Sunday Lunch Sharing Boards at £28 per person. Main Course and Dessert.*

### BREADS AND DIPS

*£4 per person supplement charge*

- Focaccia red onion confit & sage (VG) (DF)
- Whipped goat cheese (V) (GF)
- Green Sicilian nocellara olives (VG) (GF)
- Houmous with roasted spiced chickpeas (GF)

### MAINS

- Rib of 28 dry aged Angus beef roasted on the bone (GF)
- Belly of Sussex pork boned & rolled with sage, garlic & fennel seeds (GF)
- Chicken crown with butter, thyme & honey crust (GF)
- Cauliflower shawarma roasted with tahini creme, pomegranate, pine nuts & rose petals (VG) (GF)

### SIDES

- Roasted potatoes, carrots & parsnips (VG) (GF)
- Cauliflower cheese (V)
- Swede with black pepper & butter (V) (GF)
- Medley of seasonal greens (VG) (GF)
- Sage & onion sausage stuffing
- Pigs in blankets
- Gravy (GF)
- Yorkshire Puddings (V)

### DESSERTS

- Bramley apple & blackberry oat crumble (V)
  - Mixed Red Fruit Pavlova (V)
  - Dame Blanche, homemade vanilla ice cream with whipped cream, caramelised hazelnuts and chocolate sauce (V)
  - Chocolate and almond brownie with homemade ice cream (V)
  - Mixed Cheese: Brie, Colston Bassett & Wensleydale Cranberry
- £4 per person supplement charge*

(V) Vegetarian    (VG) Vegan    (GF) Gluten Free