

TINWOOD

ESTATE

SUNDAY LUNCH MENU

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

BREADS AND DIPS

£6 per person supplement charge

- Focaccia red onion confit & sage (VG)
- 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)
- Gravy (GF)
- Yorkshire Puddings (V)

DESSERTS

- Bramley apple & blackberry oat crumble (V)
- Mixed Red Fruit Pavlova (V) (GF)
- Dame Blanche, homemade vanilla ice cream with whipped cream, caramelised hazelnuts and chocolate sauce (V) (GF)
- Chocolate and almond brownie with homemade ice cream (V) (GF)