

TINWOOD

ESTATE

SUNDAY ROAST LUNCHES

Please note that we will require 48-hour prior notice for a vegetarian option to be added

TWO COURSES - MAIN + DESSERT £33pp

MAIN COURSE

Includes all of the below meats and trimmings on a Sharing Board

Rib of 28-day dry-aged Angus Beef Roasted on the Bone *gf*

Belly of Sussex Pork Boned & Rolled with Sage, Garlic & Fennel Seeds *gf*

Barn-reared Chicken Salt Brined & Roasted with Butter, Thyme & Honey Crust *gf*

VEGETARIAN OPTION: Homemade Chestnut & Cranberry Nut Roast *gf vg*

Roasted Heritage Carrots *gf vg*

Roasted English Parsnips *gf vg*

Swede with Black Pepper & Butter *gf v*

Cauliflower Cheese *v*

Medley of Seasonal Greens *gf vg*

Kale, Leek, Cavolo Nero

Roast Potatoes with Rosemary &
a hint of Garlic *gf vg*

Tinwood Yorkshire Puddings *v*

Horseradish Cream *gf v*

Bramley Apple Compote *gf v*

Gravy *gf*

DESSERT

A sharing platter including all of the below

Oat & Spelt Crumble *v*

Bramley Apple & Blackberry

Homemade Vanilla Ice-Cream

Custard Pouring Cream

Lemon Curd Meringue Tart *v gf*

Red Fruit Sauce Pouring Cream

Banana Split *v gf*

Homemade Peanut Butter Ice-Cream

Caramelized Hazelnuts

Chocolate Sauce Whipped Cream

Chocolate Mousse *v gf*

Barley Malt Ice-Cream

Chocolate Shavings

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

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS 48-HOURS PRIOR YOUR EVENT TIME