

SUNDAY ROAST at
TINWOOD
E S T A T E

MAIN COURSE

All of the below meats and trimmings on a Sharing Board

Cote de Boeuf - Slow Roasted Rib of Beef

Porchetta - Roasted Pork Belly rolled in Sage,
Garlic, Fennel & Rosemary

Confit Chicken

English Carrots & Parsnips roasted in Tinwood Honey & Thyme
Roasted Cauliflower Florets in Chardonnay & Cheddar

Béchamel Brussel Sprouts with Smoked Bacon &
Chestnuts

Braised Green Vegetables - Savoy Cabbage, Kale & Leeks
Yorkshire Pudding

Potatoes Roasted in Rosemary, Thyme & Garlic

“Sunday Lunch Jus” Gravy, with Beef Dripping, Red
Wine,

Redcurrant Jelly, Rosemary & Thyme.

Horseradish | Bramley Apple Sauce | Mint Sauce

*Vegan option - MUST be ordered in advance. Pistachio, Chesnut &
Wild Mushroom Nut Roast with Thyme & Garlic served with Vegan
Gravy*

DESSERT PLATTER

WARM CHOCOLATE FONDANT - BLACKBERRY MOUSSE
LEMON CHEESECAKE - SALTED CARAMEL FUDGE - VANIELLA ICE CREAM