

Feast Boards



Your day, your way.

Feast Boards

1. Choose your board

Crackled West Country Pork Loin
Baked apples, apricot stuffing
& cider jus (GF)
£600.00

Roasted Saddle of Venison
Vine cherry tomatoes
& rosemary jus (GF)
£800.00

Topside of Devonshire Beef
Black pepper and thyme rub,
Yorkshire pudding & pan gravy
£840.00

Slow Roasted Pork Belly
Sticky Asian glaze, mango
& chilli salsa (GF)
£760.00

Sticky Shoulder of Lamb
Mint sauce and red
wine jus (GF)
£1300.00

**Garlic & Thyme Roasted
Chicken Supreme**
Lemon & chicken skewers (GF)
£960.00

Herb Crusted Salmon Fillet
Samphire, roasted red pepper
& dressing (GF)
£880.00

2. Choose your sides

Potato Sides (Pick 2)

- Horseradish mashed potato
- Sweet potato mash
- Garlic and thyme roast potatoes
- Farmhouse roasted new potatoes
- Triple cooked chips
- Roasted sweet potatoes

Vegetable Sides (Pick 2)

- Mediterranean vegetable couscous
- Balsamic roasted vine tomatoes
& mushrooms
- Roasted root vegetables
- Cauliflower and broccoli cheese
- Spiced braised red cabbage
- Honey glazed parsnips
- Buttered greens

Salad Sides (Pick 2)

- Asian coleslaw
- Mixed leaf salad
- Heritage tomato, red onion
& basil salad
- New potato and spring
onion salad

V – Vegetarian. VE – Vegan. GF – Gluten Free. GFA – Gluten Free Available. VGA – Vegan Option Available

Ask one of our team for more details

Be Wild. Be Free. Be Curious.