

Not just a meal, our feast is a celebration of taste, togetherness and tradition.

Bites

homemade breads
~
country house pate
~
sliced meat selection
~
sausage rolls

Salads

Caesar
~
Greek
~
pesto pasta
~
house slaw
~
heritage tomato
~
rocket & parmesan
~
hummus
~
olives

Sea-cu'terie

smoked fish platter
~
lobster mac & cheese
~
sea bass herb crust
~
prawns
~
cockles
~
mussels
~
vegan zalmon sushi

Hot Dishes

slow roast sirloin of beef
~
roasted turkey
~
roast pork loin
~
homemade nut roast
~
garlic and herb roast potatoes
~
Yorkshire pudding
~
broccoli & cauliflower cheese
~
honey roast carrots
~
Down Hall Garden veg
~
glazed parsnips
~
roast butternut squash

Something Sweet

creme brûlée
~
lemon posset
~
chocolate & orange bread & butter pudding
~
waffles
~
toppings- crushed meringue, berry compote,
custard, syrups, chantilly, shortbread crumb
~
fresh fruit
~
British cheese board, crackers, chutney

Cocktail Cart

Negroni	16
Down Hall gin, sweet vermouth, Campari	
Down Hall Bramble	16
Down Hall gin, crème de mûre, lemon juice, simple syrup	
£2 is proudly donated to our charity, Grove Cottage, when purchasing this cocktail	
Old Fashioned	16
whisky, bitters, sugar	
Elderflower Collins	16
Down Hall gin, elderflower, lemon juice, soda water	
Strawberry mojito	16
rum, strawberries, soda	

If more information about allergens is required, please ask a member of the team prior to ordering.