



Sunday Roast

Enjoy a delicious three course roast in your own beautifully appointed and comfortable private space.

Exclusive hire of The Hideaway for up to 4 hours

Sound system including facilities to enable you to enjoy your favourite songs

Centrepiece decoration

Dedicated friendly staff to assist in the planning of your event and on the day

All tables, chairs, cutlery, crockery and glassware

From £35 per adult & £20 per child

Price based on a minimum of 20 guests.

For a bespoke quote based on your specific requirements please contact our events team.



Sunday Roast Menu

STARTERS

Oven roast vine tomato & sweet basil soup, cheddar cheese croutons **V/VE*/GF***

Crispy breaded brie, Cumberland sauce, ruby chard **V**

Smooth chicken liver pate, caramelised red onion marmalade, pancetta, farmhouse loaf **GF***

MAINS

28 day matured Staffordshire roast beef (served pink), Yorkshire pudding

Locally sourced roast pork loin, roast gravy **GF***

Pan fried fillet of sea bass, sauteed new potatoes, white wine & chive sauce **GF***

Roast chicken supreme, pork & apricot stuffing, roast chicken gravy **GF***

Sweet potato, celeriac & pickled beetroot tart, sage gravy **VE/GF***

*All served with garlic & thyme roast potatoes and seasonal vegetables **GF****

DESSERTS

Award winning triple chocolate brownie, vanilla ice cream & chocolate sauce **V/VE*/GF***

Zesty lemon & lime posset, Chantilly cream, shortbread biscuit **V/GF***

Warm treacle tart, clotted cream **V**

SIDES

Add family style bowls for the table to share:

Honey roast carrots & parsnips - £1.00 per person

Yorkshire pudding - £1.00 per person

Cauliflower cheese - £1.00 per person

£35.⁰⁰ PER PERSON (CHOICE OF TWO DISHES FOR EACH COURSE - INC. VEGETARIAN OPTION)

£40.⁰⁰ PER PERSON (A CHOICE OF FULL MENU FOR EACH COURSE)



Children's Menu

STARTERS

Tomato soup **VE/GF***

Mozzarella sticks, tomato salsa **V/GF***

Garlic bread **V/VE***

MAINS

Roast chicken breast strips with mashed potato & gravy **GF***

Fish goujons with fries **GF***

Sausage with mashed potato & gravy **GF***

Cheese & tomato ciabatta pizza with fries **V/VE***

All served with seasonal vegetables

DESSERTS

Ice-cream sundae - vanilla ice-cream, chocolate sauce & marshmallows **V/GF***

Fruit salad, mango sorbet **VE/GF**

Award winning triple chocolate brownie with vanilla ice-cream **V/VE*/GF***

£20.⁰⁰ PER CHILD - ONE DISH FOR EACH COURSE

£25.⁰⁰ PER CHILD - CHOICE FOR EACH COURSE

CHILD (2 - 11 YEARS)

UNDER 2's FREE OF CHARGE