

# British Bistro

£45 PER PERSON

ALL DIETARIES CATERED | CHOOSE FOUR MAINS |  
FEAST SERVED TO THE MIDDLE OF EACH TABLE ON BOARDS & BOWLS |

## Mains

**ROAST BEEF & YORKSHIRE PUDDING** | SLICED SIRLOIN OF BEEF | RED WINE GRAVY  
**CUMBERLAND SAUSAGES** | COILED SAUSAGE | HONEY GLAZE | ONION GRAVY  
**BEETROOT & GOATS CHEESE TART** | BALSAMIC GLAZE (v)  
**CORN-FED CHICKEN THIGHS** | THYME & LEMON | HERB & BUTTER JUS  
**STEAK & ALE PIE** | BEEF SHORT RIB | SHORTCRUST PASTRY | GRAVY  
**BUBBLE & SQUEAK PATTIES** | SOFT POACHED EGG | HOLLANDAISE (v)  
**LAMB SHOULDER** | ROSEMARY & GARLIC | MINT JAM  
**TRADITIONAL SCOTCH EGGS** | RUNNY YOLK | PICKLE RELISH  
**TOAD IN THE HOLE** | SUSSEX SAUSAGE | YORKSHIRE PUDDING | ONION GRAVY  
**CHICKEN TIKKA MASALA** | CREAMY, SPICED TOMATO CURRY SAUCE | NAAN SHARDS  
**YORKSHIRE RAREBIT BITES** | SHARP CHEDDAR & ALE TOPPING | SOURDOUGH (v)  
**HOT-SMOKED SALMON FILLETS** | DILL CRÈME FRAICHE  
**FISH & CHIPS** | CRISPY BATTERED FISH, FRESH TARTAR, TRIPLE COOKED CHIP  
**MUSHROOM & SPINACH WELLINGTON** | RED WINE JUS (v)  
**SAUSAGE ROLL** | PUFF PASTRY, SAUSAGE, CHUTNEY  
**SHEPHERD'S PIE** | SLOW-COOKED MINCED LAMB | BUTTERY MASH  
**ROAST PORK** | PORK SHOULDER | CRACKLING | APPLE SAUCE  
**ROASTED CARROT & PARSNIP CROQUETTES** | SPICY TOMATO CHUTNEY (v)  
**SMOKED HADDOCK FISHCAKES** | PARSLEY SAUCE & CAPER BUTTER

## Accompaniments

Roast Potatoes with Sea salt & Rosemary Butter | Glazed Seasonal Vegetables, Carrots, Parsnips, Greens | Pea & Mint Mash | Freshly Baked Bread & Salted Butter  
Jugs of Gravy | Pan Fried Broccoli

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