

# BACCHUS SUNDAYS

## HOST YOUR OWN ROAST

Select your joint, carve it at the table with unlimited supply of trimmings.

16.50 (17.50 if hiring a private room) per person

9 hour roasted sirloin of beef

Whole corn-fed chicken

Rolled pork belly

Leg of lamb

Nut and seed roast (v) (Can be ordered individually)

### Extras

6.00 per person

### Starters

Quinoa, feta and winter vegetable salad

Ham hock terrine, piccalilli and toast

### Dessert

Apple crumble and custard

Please inform your server of any allergies.

Follow us on social media for all news, pictures that will make your mouth water  
and for details of our future endeavours!

Newsletter: [www.bacchussundays.net](http://www.bacchussundays.net)

Facebook: Bacchussundaysresidency

Twitter: @BacchusSundays : Instagram: @BacchusSundays