

# SPRING SUNDAY FEASTING MENUS

*Served course-by-course on platters for the table to share*

## MENU ONE 58 PER PERSON

*Focaccia and Extra Virgin Olive oil*

<b>STARTERS</b>	Three Cheese and Truffle Pizzette, Honey and Marjoram Steak Tartare, Whipped Ricotta with Smoked Anchovy, Pickled Shallot and Chilli
<b>MAINS</b>	Roasted Porchetta with Spiced Quince Roasted Free-Range Chicken with Sage & Garlic Butter and Bread Sauce Cashew Nut Wellington
<b>SIDES</b>	Yorkshire Puddings, Seasonal Greens, Roasted Carrots, Beef-Fat Potatoes, Gravy
<b>PUDDINGS</b>	Amalfi Lemon & Olive Oil Cake, Whipped Mascarpone

## MENU TWO 78 PER PERSON

*Coombeshead Sourdough and Butter*

<b>STARTERS</b>	Cubitt House Pork Scotch Eggs with Kimchi Ketchup Montgomery Cheddar Rarebit Fritters with Pickled Onions Beetroot & Pastrami Cured Salmon with Neal's Yard Crème Fraîche
<b>MAINS</b>	Roasted Angus Beef Rump, Horseradish Crème Fraîche Roasted Free-Range Chicken with Sage & Garlic Butter and Bread Sauce Cashew Nut Wellington
<b>SIDES</b>	Yorkshire Puddings, Seasonal Greens, Roasted Carrots, Beef-Fat Potatoes, Gravy
<b>PUDDINGS</b>	Raspberry and Jersey Cream Pavlova Warm Orange Scented Madeleine

## FINISHING TOUCHES

Fine British Cheeses with Crab Apple Jelly & Crackers + 16 per person  
Seasonal Petit Fours + 4.5 per person

[Click for Calories & Allergens](#)

**THE PRINCESS ROYAL**

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All prices include VAT. An optional 15% service charge will be included on your bill. Allergens? Please tell your server.