

SUMMER SUNDAY FEASTING MENUS

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

MENU ONE 58 PER PERSON

Coombeshead Sourdough and Butter

STARTERS

Cured Salmon and Rilletto, Neal's Yard Crème Fraîche & Fennel
Short Rib Arancini with Truffle Mayo
Heritage Tomatoes Bruschetta with Dried Herbs, Olive Oil and Balsamic Vinegar

MAINS

Roasted Porchetta with Spiced Quince
Roasted Free Range Chicken with Sage & Garlic Butter and Bread Sauce
Cashew Nut Wellington

SIDES

Yorkshire Puddings, Seasonal Greens, Roasted Carrots, Beef-Fat Potatoes, Gravy

PUDDINGS

Panna Cotta with Macerated Strawberries
Cannoli with Chocolate Hazelnut Filling

MENU TWO 78 PER PERSON

Coombeshead Sourdough and Butter

STARTERS

Cubitt House Pork Scotch Eggs with Kimchi Ketchup
Montgomery Cheddar Rarebit Fritters with Pickled Onions
Beetroot & Pastrami Cured Salmon & Neal's Yard Crème Fraîche

MAINS

Roasted Angus Beef Rump, Horseradish Crème Fraîche
Roasted Free Range Chicken with Sage & Garlic Butter and Bread Sauce
Cashew Nut Wellington

SIDES

Yorkshire Puddings, Seasonal Greens, Roasted Carrots, Beef-Fat Potatoes, Gravy

PUDDINGS

Strawberry 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](#)

THE *Beau*

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