NO.

42

MARGATE

# Sunday Feasting on The Rooftop

## WHILE YOU WAIT

Madre sourdough, garlic butter +5 per person
Gordal olives +6 per person
Maldon oysters +5 per person

## TO START

Beef carpaccio, parmesan, Dijonaise
Smoked mackerel, apple & celeriac slaw
Roasted beetroot, goats cheese, pickled walnut ketchup

## THE MAIN EVENT

Choose beef **or** chicken for your feast
and we will cater for any vegetarians separately

Roast sirloin of beef **or** corn fed roast chicken
Butternut & wild mushroom Wellington (V with no stuffing)

served traditionally with beef fat roast potatoes, Yorkshire pudding, pork & herb stuffing, carrots, braised red cabbage, seasonal greens, cauliflower cheese and gravy

## TO FINISH

Dark chocolate tart, crème fraîche, raspberries
Lemon & berry trifle, limoncello, custard, Chantilly
Cheese selection, sourdough crackers, chestnut honey

Dishes will be served family style down the centre of the table.

**2 courses 35 | 3 courses 42**
**children aged 4 - 12 half the portion half the price**
**children aged 3 & under eat free**