



## Sample Sunday feast menu

This menu is always changing as we use the very best locally sourced ingredients of the season

### Starters

Begin your feast with our selection of buffet dishes created with locally sourced and seasonal ingredients

### Sunday main courses

Served family style, with duck fat roast potatoes, carrot and swede mash,  
Hispi cabbage, cauliflower cheese, Yorkshire pudding and gravy

Duo of roast beef

Barracks Farm sirloin of beef, slow roast short rib

Hill House Farm roast pork belly

Roast Cotswold White chicken

Roasted breast and thigh

Tempted by it all?

A combination of each of our three roast meats. Roast beef, roast pork and roast chicken

Roasted seabream

with brown chicken jus, caper and lemon sauce

Hillfield plant-based Wellington

### Puddings

Indulge yourself in our handcrafted seasonal desserts from the buffet, freshly created by our pastry chefs

Enjoy our self-service tea and coffee station featuring freshly brewed 100% Arabica coffee, a perfect blend for a delightful Sunday

Three-course Sunday lunch £65

Celebration Sunday lunch £78.50

Three-course lunch with a sparkling glass of Ridgeview Brut (125ml)

Young farmer's Sunday lunch £32.50

Hillfield cheese selection £19

Speciality coffee and sweet treats £6

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.