



Sample Sunday Feast Menu

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

At your table

Soup of the day

Selection of bread from our bakery, white cobb rolls, garden rosemary focaccia,

Pennyhill Park sourdough

Garden herb whipped salted butter

Next

Get to your feet -it's worth it! - to choose from our great selection of buffet 'starter' dishes:

Cotswold chicken and Hill House Farm ham hock terrine with winter piccalilli (GF)

Selection of Tempus charcuterie with pickles (GF)

Poached ChalkStream trout, lemon and garden herbs (GF)

Autumn root vegetable, pear and ancient grain salad (PB)

Hillfield Caesar salad

Salt-baked British beetroot and goat's cheese salad (V)(GF)

Seasonal British fish selection; smoked mackerel pate, dressed Cornish crab, and cold smoked ChalkStream trout and pickled cockles; tartare sauce, lemon, capers and

Hillfield gin Marie-Rose sauce (GF)

Hill House Farm sausage roll

Chef's pastries and pies of the moment: selection of pies, scotch eggs and quiche

Mini Spenwood and Isle of Wight aged garlic jackets (V)

The main event

Choose your roast and it will be served at your table with family style sides: duck fat roast potatoes, carrot, caramelised shallot, seasonal greens, cauliflower cheese, Yorkshire pudding and gravy.

Roast beef - Barracks Farm sirloin of beef

Roast pork - Hill House Farm roast pork

Roast chicken - whole roasted free range chicken

Tempted by it all? - a combination of each of our three roast meats - roast beef- roast pork - roast chicken

Roasted Cornish brill with Ridgeview sparkling wine sauce

Hillfield plant-based Wellington (PB)

Desserts – we’re sure you’ll manage it

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

Coffee & chocolate tart

Pear & almond delice (GF) (PB)

Pumpkin spice Cambridge burnt cream

Handmade seasonal macaroons (GF)

Seasonal fruit crumble served with cinnamon custard (GF) (PB)

Warm chocolate fudge cake with chocolate sauce

Vanilla custard slice

Watch while the pastry chef creates your own special slice

Sunday Sundae

Create a bespoke ice-cream sundae – our signature Pennyhill Park honey and vanilla soft serve layered with your own combination of sauces, toppings and treats

Four-course Sunday lunch feast £60 per person

Young Farmers Sunday lunch feast £30 per child aged 12 & under

Celebration Sunday lunch feast

included a glass of Ridgeview English sparkling wine £72.50 per person

Three Counties Cheeses

Selection of local cheeses from Surrey, Berkshire and Hampshire with heritage tomato and apple chutney, £15.0

After lunch brew

Served with cinnamon Surrey Hills fudge and salted caramel truffles £5.75

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.