



## THE VILLAGE HALL

SUNDAY 20 SEPTEMBER 2026

### BREAKFAST

Brioche roll, sausage patty, potato and mozzarella rosti, tomato chutney, rocket (ve)

Warm soft batch roll, smoked bacon, rocket, tomato chutney

### LUNCH

#### Starters

Pea and mint risotto ball, crushed pea pesto, mint oil, baby basil

black leaf tuille with saffron aioli (ve)

Chicken liver parfait, spiced apple and pear chutney, focaccia crisp,

baby apple black garlic and thyme gel

## **Main courses**

Autumnal squash pithivier, chive mashed potato, celeriac puree, baby vegetables, chive oil  
pea shoot tendrils (ve)

Roast loin of local venison, blackberry and red wine reduction, bubble and squeak bon bon  
celeriac puree, charred baby leeks

## **Pudding**

Apple and cherry doughnut, sour cherry gel, caramelised apple puree  
green apple tuille biscuit (ve)

## **AFTERNOON CAKES**

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies