



THE VILLAGE HALL

SUNDAY 20 SEPTEMBER 2026

BREAKFAST

Brioche roll, sausage patty, potato 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

Roasted butternut squash croustade, 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
celeriace puree, charred baby leeks

Pudding

Chocolate and raspberry mirror tart, raspberry sauce, fresh raspberries (ve)

AFTERNOON SWEET TREATS

Warm fruit scones, strawberry preserve, clotted cream

Teatime fancies