



Tournament Feast Menu 2026

To Start

Ham Hock & Sweet Pea Terrine

served with golden beet piccalilli and toasted ciabatta

Main Course

Turkey Roulade

served with pigs in blankets, garlic and thyme roast potatoes, roasted carrot, pork stuffing ball, sugar snap peas, cranberry sauce and pan jus (NGCI)

Dessert

Toffee Apple Cheesecake

served with caramel sauce and Biscoff crumb (V)

To Finish

Tea & coffee served with mini mince pies

Vegan, vegetarian and gluten free options will be catered for

Please ask your guests for their specific dietary requirements prior to the event and let us know at least 14 days in advance. Please also advise your guest to speak to a member of our staff about ingredients in their meal when they take their seats. Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / dining room.

NGCI—No Gluten Containing Ingredients, V—Vegetarian, VE—Vegan