



SUNDAY CARVERY

3 Course Sunday Lunch | Served from 12:30 - 16:00

Adults £23.95 , Children 12 and under £12.00

TO START

White onion & celeriac soup, roast seasonal mushroom, olive oil, bread roll *V, VE, DF, GF**

Chicken & duck liver pate, red onion marmalade, toasted sourdough *GF**

Oak Smoked salmon, toasted focaccia, lemon & rocket *GF**

MAINS

Dry aged topside of beef *OR* Roast turkey breast *DF*

Roast chalk stream trout fillet, Charred lemon, herb butter sauce *GF*

Nut roast *V, VE, DF, GF*

CHOOSE YOUR SIDES

Sage & onion stuffing *DF,*

Red wine gravy *DF, GF,*

Mature cheddar cauliflower cheese *V, GF*

Yorkshire puddings

Roasted potatoes

Maple roasted carrots

Steamed savoy cabbage

Minted garden peas *V, VE, GF, DF*

DESSERTS

Dark chocolate torte, orange chantilly, raspberry compote *VE*

Plant-based panna cotta, poached pear, fresh passion fruit & coulis *VE, V, GF, DF*

Winterberry meringue, fruit compote, vanilla creme *V, GF*

Booking essential

Contact the events team on 01424 851 222 option 2 or events.hastingshotel@bannatyne.co.uk

Dishes labelled with GF and DF can be requested when ordering.

GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan

Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our team if you require further information about the allergens contained in our dishes. Should ingredients not be available a similar substitution may be used.