



2 or 3 Course Sunday Lunch | Served from 12:30 - 16:00
2 Courses £29.95, 3 Courses £34.95 | Children 12 and under 3 Courses £14.00

TO START

White onion & jerusalem artichoke soup
roast seasonal mushroom, truffle oil & homemade focaccia (V, VE, GF*, DF)
Ham hock & chicken terrine, spiced pear chutney, toasted sourdough (GF*, DF)
Seafood cocktail, capers, lemon & butter bread (GF*, DF)
Bruschetta & bocconcini on sourdough ciabatta (V)

MAINS

Roast Sirloin of Beef *GF, DF* OR Roast Turkey breast *GF, DF* OR Roast Loin of pork *GF, DF*
Southcoast fish pie *(Order with your server)*
Nut roast *V, VE, DF, GF (Order with your server)*

CHOOSE YOUR SIDES

Sage & onion stuffing *V, VE, DF*
Pigs in blankets *GF, DF*
Red wine gravy *GF, DF*
Gratinated mature cheddar, cauliflower *V, GF* (VE option available, order with your server)*
Yorkshire puddings *V (VE & GF option available, order with your server)*
Roasted potatoes *V, VE, GF, DF*
Maple roasted parsnips & carrots *V, VE, GF, DF*
Braised red cabbage *V, VE, GF, DF*
Broccoli & Garden peas *V, VE, GF, DF*

DESSERTS

Dark chocolate & orange torte *V, VE*, GF, DF**
Lemon Posset, mini meringues, mango & raspberry *V*
Prune & almond tart, vanilla creme chantilly *V*
Selection of sorbet and ice cream (3 scoops)

A 12.5% discretionary service charge will be added to your bill - all gratuities go to the staff

Booking essential | Contact the events team on 01424 851 222 option 2 or [Events Hastings Hotel](#)

Dishes labelled with VE*, GF* and DF* are available upon request
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.