

# FEAST

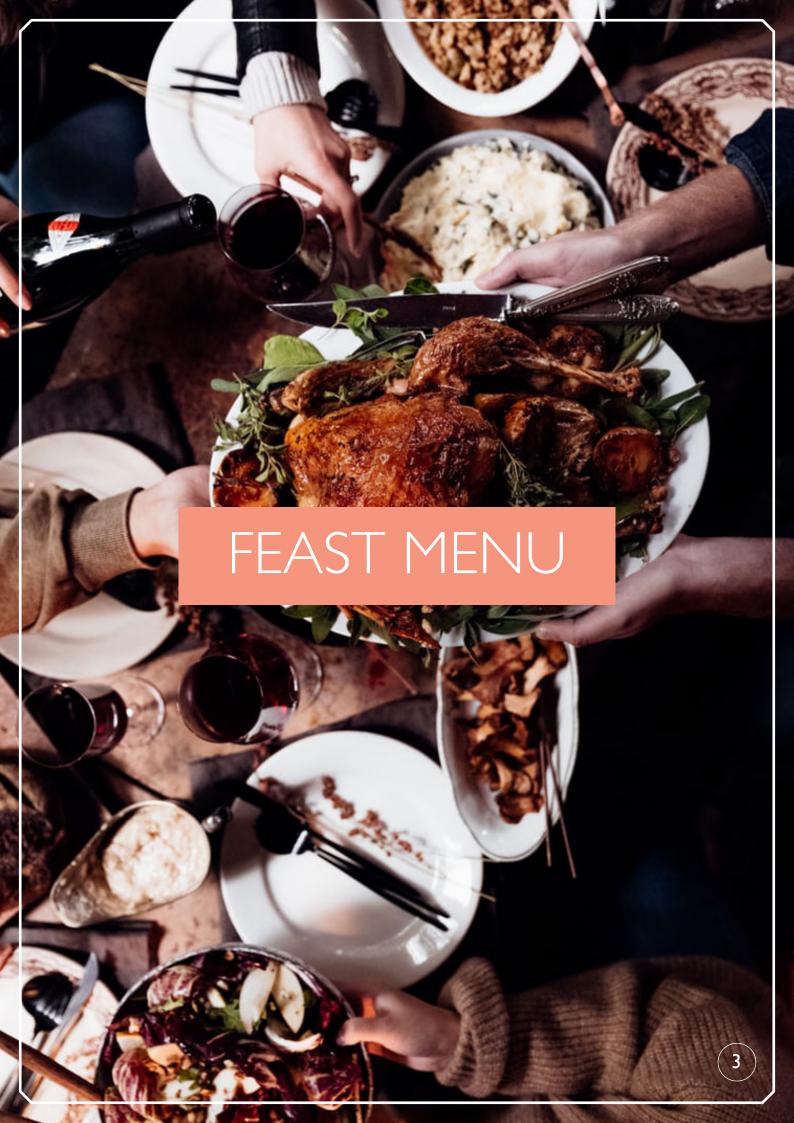
# Sharing & Celebrating

Welcome to our FEAST menu, full of dishes to share and celebrate. The sort of dishes we can't pull off on day-to-day services as we don't always know how many people will come or how many people will order a certain item from a menu. They are dishes designed to be best when straight from oven-to-table, slowly nurtured and, in some cases, off the bone. They celebrate the best produce around and some are only available at certain times of the year. Some are comforting, some are indulgent, all are delicious. Some can be for 6 to 12, some for exactly 15, unless you want a doggy bag.

To start your Feast, we will provide the table with a seasonal selection of antipasti. Pudding and/or cheese, if you have room, can be chosen from the main menu after your Feast; both are included in the price. We can also match wine for the dish you choose, bottles and magnums. Just let us know in advance.

Full details are on page 6. Order one dish from the selection below at least 7 days in advance and we'll take care of the rest.





# FEAST

## Sharing & Celebrating

### SEA

#### Baked Whole Wild Sea Bream or Wild Seabass

Oven baked Potatoes with Peppers, Chorizo, Saffron Aioli. Gem Lettuce 6 to 12 people | in multiples of 2 | £35pp | year round

#### Fish Pie

Cod, Smoked Haddock, Scallops, Langoustine, Mushrooms, Mashed Potato, Spinach 6 to 12 people | in multiples of 1 | £28.50pp | year round

#### Wild Salmon or Sea Trout en Croûte

Jersey Royals, Asparagus, Samphire, Hollandaise Sauce 6 to 12 people | in multiples of 6 | £36pp | May-July, subject to availability

#### Lobster

Garlic & Herb Butter, Young Vegetables, Hasselback Potatoes 6 to 12 people | in multiples of 2 | £40pp | May to September, subject to availability

### **VEGETABLES**

#### Parmigiana di Melanzane

Baked Aubergines with Parmesan, Mozzarella and Basil. Grilled Courgettes, Rocket 6 to 12 people | in multiples of 2 | £28.50pp | April to November

#### Baked Eggs

Peppers, Tomato, Chilli. Runner Bean & Sesame Salad, Flatbread 6 to 12 people | in multiples of 2 | £25pp | year round



### **MEAT**

#### Chateaubriand or Prime Bone-In Rib of Beef | Old Cow

Béarnaise Sauce, Triple Cooked Chips with Truffle & Parmesan, French Beans, Port Shallots 4 to 12 people | in multiples of 2 | £45pp | choose one, Old Cow subject to availability

#### Roast Venison Loin

Lyonnaise Potatoes, Red Cabbage, Girolle Mushrooms, Marsala Sauce 10 to 12 people | £45pp | September to May

#### Tuscan Sausage, Wild Mushroom & Scamorza Lasagne

Bitter Leaf Salad, Bruschetta 6 to 12 people | in multiples of 2 | £28.50pp | year round

#### Porchetta - Slow-roast Pork Belly & Loin

Cannellini Beans, Fennel, Spinach, Cubetti Potatoes, Green Sauce 15 people | £32pp | year round

#### Roast Duck with Cider, Cream & Apples

Roast Duck Fat Potatoes, Watercress & Orange Salad 4 to 16 people | in multiples of 4 | £32pp | year round

#### Whole Roast Chicken

Wild Garlic & Potato Salad, Asparagus, Aioli 4 to 16 people | in multiples of 4 | £30pp | vegetables will vary seasonally

#### Lamb Shoulder Moussaka

Grilled Courgettes, Feta, Tomato & Orange Salad, Olive & Herb New Potatoes 8 to 16 people | in multiples of 8 | £28.50pp | April to November

#### Lancashire Hot Pot

Braised Red Cabbage, Winter Greens 8 to 16 people in multiples of 8 |  $\pounds$ 28.50pp | year round

#### Mutton Curry

Pilaf Rice, Onion Bhaji, Yoghurt, Pickles, Breads 8 to 16 people | in multiples of 8 | £30pp | year round



# HOW TO ORDER & TERMS AND CONDITIONS

- 1. Order ONE dish from the menu above, a minimum of 7 days in advance.
- 2. The dish is for the whole table and any dietary requirements have to be for the whole table.
- 3. Payment is required upon booking and cancellation notice, for the whole booking only, is required a minimum of 7 days in advance.
- 4. Payment is non-refundable if notice received less than 7 days prior to your booking.
- 5. On certain dates we are unable to provide this menu:
  - Mother's & Father's Day
  - Easter Sunday
  - Bank Holiday Sundays/Mondays
  - 24th-31st December, New Year's Day
  - Alfesto Weekend
- 6. We can only take one Feast order per service, so best book well in advance.
- 7. If you do not want the antipasti to start or pudding/cheese, deduct £7 per person per course.
- 8. Prices may vary slightly based on market prices, we will confirm if a change 7 days prior to your booking.
- 9. A 10% discretionary service charge is added to your bill all of which goes to staff.
- 10. Please ensure you arrive on time for your booking as your Feast will be ready.

THE SUN INN

# OPENING HOURS

## PUB OPEN

Monday – Sunday, 11am - 11pm

### KITCHEN OPEN

Breakfast 8.15am - 9.45am (Friday-Sunday for non-residents)

Lunch 12 - 2.30pm (3pm Saturday and Sunday)

Dinner 6 - 9pm (9.30pm Friday and Saturday)



The Sun Inn, High Street, Dedham, Essex, CO7 6DF
Telephone 01206 323351 email office@thesuninndedham.com
www.thesuninndedham.com

