

MENU IDEAS

THE SUN INN at HOOK NORTON

Our sit-down menu ideas are perfect for birthdays or small weddings. Each package is priced per head and includes exclusive hire of the function room, all staffing, crockery, cutlery, and glassware. There is also availability with a time agreed for you to arrange your own decorations & styling of the venue.

Additional extras available - please speak with one of the team.
Table linen, tea & coffee station, private pop-up bar, DJ & and band packages, ice cream bike or evening party food.

STARTERS

Chef's Soup, Artisan Bread.
Homemade Fishcake, Tartar Sauce, Garden Salad.
Chicken Liver Pate, Red Onion Jam, Toast.
Beetroot, Goats Cheese Salad.
Ham Hock Terrine, Toast, Piccalilli.
Ultimate Prawn Cocktail, Avocado, Large Atlantic Prawns, Gem Lettuce, Classic Marie Rose Sauce.

MAIN COURSES

Roast Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Greens, Gravy
Roast Loin of Pork, Yorkshire Pudding, Roast Potatoes, Seasonal Greens, Stuffing, Apple Sauce, Gravy
Beetroot Wellington, Roast Potatoes, Kale, Red Wine Jus
Mixed Bean Chilli, Herbed Basmati Rice
Beef Bourguignon, Whipped Potato, Greens
Walnut & Aubergine Cottage Pie, Seasonal Greens
Jamie's Chicken & Mushroom Pie, Creamed Potato, Roasted Root Vegetables
Mushroom & Pepper Stroganoff, Herbed Basmati Rice
Shoulder of Lamb, Salsa Verde, Fondant Potato, Seasonal Greens
Salmon en Croute, New Potatoes, Seasonal Vegetables, Dill Sauce
36 Hour Cooked Pork Belly, Dauphinoise Potato, Caramelised Apple, Root Vegetables, Cider Jus
Slow Cooked Shin of Beef, Fondant Potato, Seasonal Greens, Red Wine Jus

DESSERTS

Seasonal Eton Mess
Chef's Cheesecake, Fruit Compote
Crumble & Custard
Sticky Toffee Pudding, Caramel Sauce
Trio of Puddings, Lemon Posset, Chocolate Brownie, Chefs Cheesecake
Crème Brulee, Shortbread
Tiramisu
White Chocolate & Raspberry Roulade
Seasonal Pavlova