

# BRIGHTON MUSIC HALL

## *Sunday Roast*

### Starters

**Lightly Spiced Butternut Squash Soup (VG /GF)**

Coconut cream, toasted bread

**Classic Prawn Cocktail**

Marie-Rose sauce, lemon, bread & butter

**Individual Tartiflette (GF)**

Layered potatoes, chunks of cheese, onion & bacon,  
baked until golden with a green salad

### Mains

**All served with crispy roast potatoes, slow-roasted carrots, root veg puree, sweet braised red cabbage, broccoli, Brussel sprouts, cauliflower cheese and the best gravy in town**

**Roast Sirloin of Beef (GF)**

Slow-roasted, locally sourced, rubbed with herbs, mustard and rock salt

**Roast Chicken (GF)**

Succulent garlic & herb roasted free-range chicken

**Belly of Pork (GF)**

Slow-roasted, rubbed in seasonal herbs & rock salt, served with crispy crackling & home-made apple sauce

**Beetroot and Spinach Feta Parcel (V)**

Seasoned and wrapped in a filo pastry parcel

**Spiced Vegetable & Marmalade Wellington (VE)**

Squash, carrots, mushrooms & spinach with a spiced marmalade kick, roasted in a crispy pastry

### Sweets

**Chocolate Fondue Sharing Board (V/ VGO)**

Milk chocolate fondue. marshmallows, fresh fruit, salty pretzels, Hobnobs, brownie bites, cheese – for the brave but yes it works!!

