



Opening Meet Supper with Guest Speaker,
John Holliday

Saturday 12th November 2022
The Royal Oak, Midhurst, GU29 0EP
7.00pm for dinner at 7.30pm

Come along and enjoy hearty British food with a fabulous speaker.
Huntsman of the Ledbury until 2010 then moving to hunt the Belvoir hounds until his retirement on the 1st May this year.
He is now trainee clerk of the course at Hereford Racecourse.



MAIN

Braised pork belly, crispy pork bon bon, onion puree, hasselback potatoes, kale, calvados jus, Bramley jam
Slow braised Scotch blade of beef, oxtail & Parmesan croquette, roasted salsify, cauliflower puree, cavolo nero, wild mushrooms, beef sauce
Grilled fish of the day, spinach, wholegrain mustard mashed potato, seasonal greens, mornay fish cream
Autumn root vegetable pie, beetroot puree, seasonal greens (VG)

DESSERT

Warm stem ginger & orange treacle tart, vanilla creme Anglaise
Warm chocolate brownie, honeycomb ice cream, chocolate sauce
Seasonal winter berry pavlova, vegan creme fraiche, raspberry sorbet (VG)
Sussex Cheeseboard: Cheddar, Brighton Blue, Tunworth, soft goat's cheese, crackers, pan de higo, quince, grapes

Pots of Tea & Coffee (Special tea/coffees to be ordered and paid for at the bar please.)

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2 course dinner, tea/coffee and guest speaker £35.00 per person.

To book, send your menu choices to [stormewhit@gmail.com](mailto:stormewhit@gmail.com) and send payment via the stripe link  
<https://buy.stripe.com/cN2cMP4Nhg91aNa14c>

When you click the link, if you are on a mobile device then you need to click on the name at the top of the screen. It will offer you a drop-down option to select the number of people you are paying for. This avoids you having to make separate payments.