

Private dinner party Menu choices 2020

Starters

***Sweetcorn, crab and Thai vegetable chowder
with coriander rice balls (A)***

*

***Chefs own apple wood smoked salmon with toasted sour dough & lemon Thyme
Mayonnaise. (B)***

*

Kentish asparagus and Heritage tomato tart. (C) (V)

*

Chicken Liver Parfait with prosecco and lime butter (D)

*

***Home Smoked Duck breast
with Orange Segment & Roasted Plum Salad and pea shoots. (E)***

*

Pan seared scallops with white pudding croquet & honey battered rocket leaves (F)

*

Anti-pasti sharing platters to include:-

Aubergine parmigiana Buffalo mozzarella with fennel, caper and tarragon dressing

Polpetine bruschetta with toasted ricotta.

Assorted mixed olives

Freshly baked Italian breads with olive oil and balsamic

Assorted fine Italian cured meats.

Broad bean and pancetta with lemon, lime and parsley. (G)

*

Roasted Carrot, Pomegranate and Feta cheese salad (H) (V)

*

Grilled halloumi with Frito misto and spiced Tomato Concasse (I)

*

Wild Mushroom Tart served with rocket salad and a port sauce(J)

Main courses.

Slow roasted belly pork with braised red cabbage and french beans. (A)

*

Slow roasted duck with mixed bean cassoulet. (B)

*

***Roasted portobello mushrooms and smoked garlic with crushed roasted new potato
salad.***

(vegan) (C)

*

Pan seared fillet of salmon with red pesto and crushed new season potato cake. (D)

*

Herb crusted best end of Kentish lamb with Dauphinoise potatoes (E)

*

Pan seared filled of beef with bubble and squeak rosti. (F)

*

Poached fillet of wild sea bass on a bed of samphire and dressed with balsamic and rosemary vinaigrette. (G)

*

Spaghetti with artichoke and oyster mushroom sauce and local truffle. (Vegetarian) (H)

*

Slow roasted Dauphinoise potatoes with Sun dried tomato and goats cheese.(vegetarian) (I)

*

Pan fried Cod loin served with grilled heritage tomatoes and griddle polenta. (J)

Desserts.

Classical Salted caramel and chocolate tart.(A)

*

Lemon tart with lemon, lime and vanilla cream(B)

*

Light and Dark Chocolate mousse with sea salt. (C)

*

Chefs own Strawberry tart with Chantilly cream (D)

*

Home made Banoffee cheese cake with mixed berry soup.(E)

*

Filled Strawberry shortbread with double cream and strawberries.(F)

*

Home made rich chocolate torte. (G)

*

Kentish Artisan cheese board. (H)

*

Pot Au Chocolate (I)

*

Deep Fried Ice Cream (J)

(V) VEGETARIAN

Waiting staff charged at £23.00 per hour + vat (optional)

vat charged at the standard 20% rate.

Mix and Match dishes Available with additional Subsidy and subject to availability.

Menu A £32.75
Menu B £37.99
Menu C £40.00
Menu D £45.99
Menu E £49.99
Menu F £55.55
Menu G £59.95
Menu H £65.00
Menu I £69.95
Menu J £75.00