

Private dinner party Menu choices 2020

Starters

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

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

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

*

Chicken Liver Parfait with prosecco and lime butter (D)

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

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

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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)

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

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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)

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Slow roasted duck with mixed bean cassoulet. (B)

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***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)

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

*

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

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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)

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

Desserts.

Classical Salted caramel and chocolate tart.(A)

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

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

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Chefs own Strawberry tart with Chantilly cream (D)

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

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

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Home made rich chocolate torte. (G)

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Kentish Artisan cheese board. (H)

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Pot Au Chocolate (I)

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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