

Canapes – Sample Menu Choice

(Choice of 3 – Supplement Applies)

Sesame Seed Coated Mini Goat Cheese on a Cucumber Boat

Mozzarella Plum Potato and Red Onion with Fresh Basil Bruschetta

Chicken Liver Parfait with Plum Jam and Sage Crisp

Sliced Smoked Salmon with a Spicy Mango Salsa

Asian Spiced Shredded Beef on Baby Gem Hearts

Traditional Rare Roast Beef in Mini Yorkshire Pudding with Horseradish Cream

Classic Smoked Salmon Roulade with Cream Cheese

Beef Sirloin Steak, Pomme Frite and Bearnaise Sauce

Chicken Fillet Skewer and Satay Sauce

Mini Thai Fish Cakes with Dragon Fruit Salsa

Baby New Potatoes with Crème Fraiche and Crispy Pancetta

Sesame and Soy wrapped Chicken or Vegetable Spring Rolls

Local Reared Spotted Black Pig Sausage and Whole Grain Mustard Dip

Tempura Prawns in a Crisp Batter and served with a Chilli Dip

Grilled Camembert and Sun Dried Tomato with Black Olive Gallettes

Feta Cheese and Spinach Baked Mini Mushrooms with Wild Rice

Grilled Whole Prawn with Chilli Jam and Fresh Lime

Starter – Sample Menu Choices

(Maximum two choices including one vegetarian option)

Crème of Artichoke Soup Olive Tapenade Crouton and Aged Balsamico

Classic Oven Roasted Tomato Soup with Basil Crème Fraiche and Croutons (V)

Local Asparagus wrapped in Plumton Cured Ham, Beef Tomato with Parmesan and
a rich Red Wine Reduction *

Goats Cheese Mousse rolled in Sesame Seeds with Baby Beets, Walnuts, Wild Roquet and
Rye Bread Crostini (V)

Chicken and Duck Liver Pate' served with Brioche, White Grape Jelly and Frisee Salad

Garden Vegetable and Sun blush Tomato Tart with Purple Basil Pesto (V)

Cured Scottish Salmon dressed with Port Wine Braised Squid, pickled Cucumber with fresh Dill Vinaigrette

Warm smoked Duck Breast and Spinach Salad with Mango Compote **

Pan fried Fillet of Red Mullet and Broad Bean Risotto finished with a Roasted
Red Pepper Dressing

Rye Bay Crab and Wild Rice Salad dressed with Watermelon finished with a Coriander Cream and Cray Fish
Tail

Pressed Ham Hock with homemade Spicy Piccalilli, Baby Apples, Micro Herbs and Olive Ciabatta

Ashmore Blue Cheese, Pomegranate and Baby Gem Salad, Crispy Pancetta finished with Citron Mayonnaise

Shredded Asian Spiced Lamb Shoulder and Aubergine Salad with Minted Natural
Yoghurt and Figs **

* Seasonal variations

** Supplement Applies

Mains – Sample Menu Choices

Please contact a member of staff for tailor made menus if required

(Two choices plus one vegetarian choice)

Bespoke Roast Dishes of Your Choice

Our chef can prepare a roast meal of your choice including Roast Pork Leg, Leg of Lamb, Rib Eye Beef,
Chicken Breast

Served with local seasonal Garden Vegetables Roast Potatoes and homemade Jus'

Free Range Breast of Chicken and Woodland Mushroom Garnish

Pan Fried Sea Bass and White Bean Ragout finished with a Samphire Garnish

Herb Crust of Lamb with a Minted Pea Puree and Juniper Berry Jus **

Whole Roast Local Beef Fillet with a rich Jus **

Supreme of Salmon slowly poached with fennel served with Chardonnay Cream Sauce

Filo Pastry Strudel filled with Mediterranean Vegetables served with crushed New Potatoes finished with Cream Chervil and Saffron Sauce (V)

Aubergine Cannelloni stuffed with Spinach and Ricotta Cheese served with a Tomato and Thyme Sauce (V)

Oven Baked Pork Loin served with Chorizo & Apple Compote and own Jus

Classic Confit of Duck with Black Cherry Jam and Rich Jus **

Kentish Pietran Pork Sausages with a Whole Grain Mustard Gravy

Oven Roast Tender Strip Loin of Beef and Beef Shin Goulash and Horseradish Cream **

All served with your choice of Potato and Vegetables

Potato Choice (choice of two)

A variety of choices to choose from

Vegetables (choice of three)

A variety of choices available

** Supplement Applies

Desserts – Sample Menu Choices

(Two choices of dessert)

Classic White Chocolate Mousse, Milk Chocolate Macaroon and Dark Chocolate Parfait served with

Wild Berries and Mint **

Traditional Eton Mess, Strawberries, Meringue and Cream with Red Berry Coulis

Warm Apple Tarte Tatin served with Clotted Cream

Warm Sticky Toffee Pudding with Caramel Sauce and Ice Cream

Soft Centered Pudding served with Crème Fraiche

Delicate Vanilla Panna Cotta Served with a Passion Fruit Coulis

Dark Chocolate and Salted Caramel Parfait

New York Style Baked Vanilla and Blackcurrant Cheesecake

Tangy Lemon and Lime Cheesecake served with Mango Coulis

Dark Rich Chocolate and Nut Brownie with Fruit Coulis

Warm Apricot and Raspberry Bakewell Tarte with Honey Yoghurt

** Supplement Applies

Childrens Menu – Sample Menu Choices

(All children to have the same choice – please should one each from the list below)

Cheesy Toasted French Bread

Vegetable Sticks with Natural Yoghurt

Melon Pearls served with Strawberry Coulis

Penne Pasta with Tomato or Cream Sauce

Chicken Goujons and Potato Wedges

Chipolata Sausages and Mash with Gravy

Chocolate Muffin served with White Chocolate Sauce

Fresh Fruit Berry Salad and Single Cream

Trifle – Three Layers Sponge, Jelly , Custard

The children can also have a smaller version of the adult meal

Package Evening Buffet – Option 1

(Select seven choices from the list below)

Kentish Pietran Glazed Pork Chipolata Sausage & Apple Chutney

Seared Chicken Satay Skewers

Vegetable Spring Rolls with Hoisin Dip

Crispy rosemary Baked Potato Wedges with Sour Cream Dip

White Fish Breaded Goujons with Tartar Sauce

Vegetarian Quiche of Tomato, Spinach & Feta Cheese

Lamb Kofta Skewers with Natural Yoghurt & mint Dip

Classic Spanish Tortilla with Spicy Salsa Dip

Marinated Spicy Chicken Pieces with Lime & Coriander on Skewers

Buffalo Mozzarella & Sun Blush Tomato Bruschetta

Roast Chicken Drumsticks with Chickory BBQ Sauce

Chocolate Brownies with Fresh Raspberries

Fresh Fruit Pieces with Belgian chocolate on skewers

Evening package Option 2

Fish & Chips in a Cone & Bacon Butties served on trays

Evening package Option 3

Grilled Fine Minced Lean Quarter Pound Beef Burger with Sesame seeded Bap & Tomato Ketchup

Grilled Kentish Pietran Pork Sausage with Sliced Hot Dog Roll & Apple Sauce

Spicy Potato Wedges

Evening package Option 4 (Supplement Applies)

Traditional Hog Roast served with Crackling and Apple Sauce, along with Pickle Sauces and Condiments, Sliced Bread Rolls and Spicy Potato Wedges