



# Dining Menu

## Starters

*Courgette, pea & basil soup (V)*

*Roasted asparagus with toasted almonds, capers & dill (Vegan)*

*Smoked fish & parsnip cakes served with hasselback beetroot, lime leaf salsa and creamed yoghurt*

*Goat`s cheese, roast squash and watercress salad with date, orange & pumpkin seed pesto (v)*

*Smoked salmon & shallot butter terrine served with potato, grain mustard & dill salad*

*Cream of mushroom soup, sauté mushrooms with tarragon and roasted garlic, toasted brioche (V)*

*Continental meats with soft torn Buffalo mozzarella, char grilled vegetables, cornichons, slow roast baby plum tomatoes, butterbean hummus, warm ciabatta*

*Ham hock and pea terrine, pickled seasonal vegetables, caramelised tomato chutney, pea shoot salad*

*Chicken Caesar salad with parmesan, chives, slow roast baby plum tomato, pickled anchovies, baby gem & cos lettuce, classic Caesar dressing & basil oil*

*Spiced, roasted butternut squash with limes and green chilli salsa (Vegan)*

*Caramelised garlic tart with chargrilled grapes and basil dressing (V)*

*Celebration salad with chive mayo dressing & sourdough*

*“Seared New potatoes, asparagus, eggs, spring onions, baby gem, apple, peas & capers” (V or Vegan)*



## Mains

### Chicken

*Pan Roast chicken with miso, ginger & lime, pan roast potatoes with tahini & soy, radish & cucumber salad.*

*Mustard-glazed roast chicken over roasted butternut squash with puy lentils & dolcelatte*

*Harissa chicken, shallow fried potatoes with rosemary and sumac & sharing bowl of bittersweet salad*

*Marinated roast chicken breast with caraway & cranberry stuffing, roast potatoes with rosemary & garlic, green bean salad with mustard seeds & tarragon*

### Beef

*Roast English sirloin of beef with a Dijon mustard and herb crust, garlic and cream sliced potatoes, red wine and Madeira jus, sharing bowl of seasonal vegetables,*

*Braised one-piece steak Bourguignon, horseradish cream potatoes, sharing bowl of seasonal vegetables*

*Roast fillet with confit garlic and mushroom, lime & coconut potato gratin, broccoli stems with mushroom ketchup*

*Beef cheeks in red wine, parsnip & celeriac mash, sweet & sour sprouts with chestnuts & grapes*

### Lamb

*One pan lamb with rosemary, garlic & feta served with a green olive & herb dressing, Hasselback potato served with Hard-core slaw (Fennel, carrot, celeriac, red & white cabbage, Spanish onion) with cayenne*

*Roast rump of lamb, minted pea crush, cider fondant potato, roast baby carrots in honey with lemon*

*Slow cooked leg of lamb with mint & cumin served on new potato crush with peas & coriander*

*Spiced shepherds pie with butterbean crust, chargrilled hispi cabbage, tomato sauce*



## **P**ork

*Paprika roast loin of pork, crackling, apple bubble and squeak, pork gravy, sharing bowl of seasonal vegetables*

*Honey and mustard pork cutlets, roast new potato & butternut squash with sweetcorn salsa, feta & pumpkin seeds,*

*Pork medallions with honey & soy, sharing pan fried greens with sesame seeds & cashew, soba noodle salad with aubergine & mango*

## **F**ish

*Masala fish kofta with mint and mandarin salsa, coconut & lime rice*

*Fillet of seabass, Sautéed artichoke, Wilted Greens & Shellfish Sauce (GF)*

*Roast loin of cod with mustard and parsley crust, crispy pancetta, braised peas, potato cake, lobster bisque butter sauce (Supplement TBA)*

*Pan fried salmon with pine nut salsa, celeriac latke, two bean and lime salad*



**V**egetarian / **V**egan

*Roasted & pickled celeriac with sweet chilli dressing (Vegan)*

*Aubergine dumplings parmigiana*

*Sweet Potato Falafel, Harissa Couscous, Grilled Mediterranean Vegetables, rocket dressing (Vegan)*

*Cauliflower fritters with salsa verde on a bed of grilled plum tomatoes with chilli, garlic and ginger (Vegan)*

*Pan Fried Pumpkin Gnocchi dressed with Mascarpone, Purple Basil Pesto & Slow Roasted Heritage Tomatoes (V)*

*Asparagus, pea, spinach & lemon risotto with crispy vegan bacon (Vegan)*

*Cauliflower steak roasted in chilli butter over puy lentils with aubergine, tomato & yoghurt (Vegan)*

*Stuffed courgettes with oregano & pine nut salsa, on baked mint rice with pomegranate & olive salsa*



## Desserts

*Blueberry, almond & lemon cake with vanilla ice cream or soft whipped cream*

*Kiwi, pineapple, mango, grape & orange salad with berries & elderflower dressing*

*Sticky chocolate & orange cake, caramelised oranges, crème fraîche*

*Kent apple pie with caramelised apple & clotted cream*

*Chocolate pots with "pick & mix" topping, chocolate brownie, whipped cream*

*Rose, raspberry and coconut fool*

*Lemon tart, crème fraîche, strawberry paint, seasonal berries*

*Strawberry & gingernut cheesecake with poached strawberries*

*Elderflower jelly with summer fruits & shortbread*

*Raspberry and white chocolate trifle*

*Lemon drizzle cake with seasonal compote and crème Anglaise*

*Vegan chocolate brownie with whipped cream and seasonal berry compote*

## Information

*Price upon Application, subject to the number of persons and menu selection. All prices quoted subject to VAT charged at the current prevailing rate 20%*