

Banquet Menu

Baked Goats Cheese, toasted walnut, pea shoot
and Chinese chives Salad

apple chutney
toasted brioche



Beetroot Smoked Salmon

lime crème fraiche
vodka 'shot'



Potted Brown Shrimp

parsley butter
pickled cucumber
dressed rocket and baby spinach leaves



Thai Style Chicken Skewers

sweet chilli sauce
'shoots and sprouts'



Roasted butternut squash and sweet potato soup

walnut and sage pesto
crisp herbed croutons
crusty onion baguette

Roast Monkfish wrapped in Parma Ham

Sherry, cream and seafood jus
Parmentier potatoes



Cider Braised Pork Belly

salt and pepper crackling
Cider and Bramley cream sauce
Cheddar mash



Strips of Beef in Cream and Green Peppercorn Sauce

parsley mashed potato



Coq au Vin Lyonnaise

crushed rosemary scented anya potatoes
sweet carrot and green bean medley



Lamb two ways

rump and cutlet
pea mint puree
mini roast potatoes



Crab, Salmon and Mackerel Fish Cakes

homemade tartare sauce
citrus wilted kale



Beef Fillet wrapped in Pancetta

Liver parfait puff pastry
roasted onion and garlic jus



Roast Guinea Fowl

morel, tarragon and cream sauce

Strawberry and White Chocolate Mille Feuille

vanilla crème Anglaise



Cobnut Meringue

Kent honey sweetened cream

rhubarb compote



Orange and Cardamon Crème Brulée

stem ginger Chantilly

'langue du chat'



'Floating Islands'

caramel sauce



French Pear Tart

roasted plum sorbet

honey crème fraiche



Cheese Selection

Extra mature Cheddar, Aged Gorgonzola, Brie de Meaux

celery and grapes

crackers, savoury biscuits



Coffee and Mints