

Canapes – Sample Menu Choice

(Choice of 3 – Supplement Applies)

Sesame Seed Coated Mini Goat Cheese on a Cucumber Boat (V)

Mozzarella Plum Tomato & Red Onion with Fresh Basil Bruschetta (V)

Chicken Liver Parfait with Plum Jam & 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 & Bearnaise Sauce

Chicken Fillet Skewer & Satay Sauce

Mini Thai Fish Cakes with Dragon Fruit Salsa

Baby New Potatoes with Crème Fraiche & Crispy Pancetta

Sesame & Soy Vegetable Spring Rolls (V) (Vegan)

Local Reared Spotted Black Pig Sausage & Whole Grain Mustard Dip

Crispy Battered Tempura Prawns served with a Chilli Dip

Grilled Camembert & Sun Dried Tomato with Black Olive Gallettes

Feta Cheese & Spinach baked Mini Mushrooms with Wild Rice (V)

Grilled Whole Prawn with Chilli Jam & Fresh Lime

Starter – Sample Menu Choices

(Maximum two choices including one vegetarian option)

Slow Roasted Tomato & Onion Tartin topped with glazed Goats Cheese (V)

Seared Duck Carpaccio with Celeriac Remoulade & Mango Salsa

Sliced Smoked Salmon with Heritage Beetroot & Horseradish Crème Fraiche

Pressed Ham Hock Terrine with Piccalilli & Olive Ciabatta

Mixed Salad of Asparagus with Tomato & Olive Dressing (V) (Vegan)

Roast Mediterranean Vegetable Tart with Herb Dressing & Rocket Salad (V)

Homemade Slow Roasted Tomato Soup with Basil Pesto & Crème Fraiche (V)

King Prawn Cocktail with Baby Gem Tomato Tartin & Citrus Mayonnaise

Shredded Duck & Hoi Sin Spring Roll with a Chinese Salad

Cream of Wild Mushroom Soup finished with chopped Chives (V)

Tian of Crab with Crayfish Prawns & Tropical Fruit Salsa

Baby Gem Pomegranate & Blue Cheese Salad with Black Forest Ham & Honey Yoghurt Dressing

Chicken Liver Parfait with Onion Chutney & Toasted Brioche

Leek & Potato Soup with Sour Cream & Sweet Potato Crisps (V)

Butternut Squash & Broad Bean Risotto topped with Fried Oyster Mushroom & Vegan Parmesan (V) (Vegan)

Parma Ham Honeydew Melon & Feta with Mango & Basil

Smoked Haddock & Spring Onion Fishcake with a Chilli & Coriander Mayonnaise

Warm Salmon & Prawn Tart with a Parsley & Lemon Sauce

Tomato Rocket & Mozzarella Salad with Salsa Verdi (V)

Mains – Sample Menu Choices

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

(Two choices plus one vegetarian choice)

Roast Loin of Pork with Homemade Apple Sauce, served with Chateau Potato, Roasted Carrots, Parsnips & Tenderstem Broccoli

Roast Leg of English Lamb, served with Chateau Potato, Roasted Carrots, Parsnips & Tenderstem Broccoli

Roast Chicken with Sage & Onion Stuffing served with Chateau Potato, Roasted Carrot, Parsnips & Tenderstem Broccoli

Roast Sirloin of Scotch Beef with Yorkshire Pudding & Horseradish Sauce, served with Chateau Potato, Roasted Carrot, Parsnips & Tenderstem Broccoli

Pan Fried Breast of Free Range Chicken with a Wild Mushroom White Wine Cream Sauce, served with Chive Mash, Sautéed Green Beans & Baby Carrots

Stuffed Loin of Lamb served with Dauphinoise Potato, Braised Red Cabbage, Pea Puree & Baby Carrots

Pan Seared Duck Breast with Honey Soy & Ginger, Spring Onion Mash, Braised Pak Choi & Pickled Chinese Vegetables

Poached Fillet of Salmon with a Cream Chive Sauce, served with Horseradish Mash, Carrot Puree & Buttered Asparagus

Baked Fillet of Cod with a Tapenade Crust, Creamed Spinach & Red Pepper Aioli

Pan Fried Fillet of Beef with a Morel Mushroom & Madeira Sauce, served with Fondant Potato Buttered Asparagus, Baby Carrots & Roasted Shallots *

Roasted Monkfish wrapped in Parma Ham with a Mustard Cream Sauce, served with Chive Mash, Vegetable Ratatouille & Tender Sautéed Green Beans

Herb Crusted Rump of Lamb with a Red Wine Jus, served with Dauphinoise Potato, Pea Puree, Braised Red Cabbage & Baby Carrot

Chicken Supreme stuffed with Spinach, Garlic & Sunblushed Tomato wrapped in Parma Ham with a Basil Cream Sauce, served with Fondant Potato, Tenderstem Broccoli & Vegetable Ratatouille

Orange & Thyme Glazed Duck with Kumquat Chutney, served with Sweet Potato Puree, Tenderstem Broccoli & Pickled Vegetables

Baked Seabass with a Tomato & Fennel Salsa, served with a White Bean Ragu, Crushed New Potatoes & Samphire

Shepherdess Pie – Braised Lentil & Bean Stew topped with Mashed Potato & served with Steamed Green Vegetables (V) (Vegan)

Grilled Polenta with Charred Vegetables, Watercress Salad & Basil Dressing (V) (Vegan)

Roasted Aubergine stuffed with Spinach & Vegan Cream Cheese, topped with a rich Tomato Sauce, Rocket Salad & Vegan Parmesan (V) (Vegan)

Gnocchi served with Roasted Tomato & Red Pepper Sauce, topped with a Roquette Nut & Vegan Parmesan salad drizzled with Pesto (V) (Vegan)

Marinated Roast Cauliflower on a bed of warmed Leeks & Vegan Crème Fraiche topped with a Wild Mushroom Ragout & Parsnip Crisps (V) (Vegan)

Stuffed Butternut Squash filled with a Sweet Potato & Cous-Cous Tabouli, Beetroot puree and a Salsa Verdi (V) (Vegan)

* Supplement Applies

Desserts – Sample Menu Choices

(Two choices of dessert)

Vanilla Panna Cotta served with a Mango Compote & Fresh Mint

Chocolate Marquise with White Chocolate Cream & Fresh Berries

Iced Lemon Tart with fresh Raspberries & Raspberry Sorbet

Traditional Eton Mess, Strawberries, Meringue, Cream & Red Berry Coulis

Crème Brulee

Raspberry & White Chocolate Cheesecake served with a Summer Fruit Compote

Coconut Panna Cotta served with a Mango Compote & Fresh Mint (Vegan)

Duo of Sorbet & Berries (V) (Vegan)

Sticky Toffee Pudding served with Toffee Sauce & Vanilla Ice Cream

Chocolate Fondant with Chocolate Sauce & Salted Caramel Ice Cream

Classic Bread & Butter Pudding with Crème Anglaise

Homemade Dark Chocolate Brownie with Honeycomb Ice Cream

Apple, Cinnamon & Sultana Crumble Tart with Clotted Cream Ice Cream

Childrens Menu – Sample Menu Choices

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

Cheesy Toasted French Bread (V)

Vegetable Sticks with Natural Yoghurt (V)

Melon Pearls served with Strawberry Coulis (V) (Vegan)

Penne Pasta with Tomato or Cream Sauce (V)

Chicken Goujons & Potato Wedges

Chipolata Sausages & Mash with Gravy

Chocolate Muffin served with White Chocolate Sauce (V)

Fresh Fruit Berry Salad (V) (Vegan)

Vanilla Ice Cream with mini Marshmallows & Chocolate Sauce

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 (V) (Vegan)

Crispy Rosemary Baked Potato Wedges with Sour Cream Dip (V) (Vegan)

White Fish Breaded Goujons with Tartar Sauce

Vegetarian Quiche of Tomato, Spinach & Feta Cheese (V)

Lamb Kofta Skewers with Natural Yoghurt & Mint Dip

Classic Spanish Tortilla with Spicy Salsa Dip (V)

Marinated Spicy Chicken Pieces with Lime & Coriander on Skewers

Buffalo Mozzarella & Sun Blush Tomato Bruschetta (V)

Roast Chicken Drumsticks with Hickory BBQ Sauce

Chocolate Brownies with Fresh Raspberries (V)

Fresh Fruit Pieces with Belgian Chocolate on skewers (V)

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 Brioche Bun & 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