

Sit Down Celebrations

PERFECT FOR...

...WEDDINGS, LARGE GROUPS, CELEBRATIONS
& WORK EVENTS

CHOOSE 3 STARTERS, 3 MAINS & 3 DESSERTS
FOR YOUR GUESTS TO CHOOSE FROM
(WE SUGGEST INCLUDING A MEAT, FISH, & VEG CHOICE)

£29.50 PER PERSON FOR 2 COURSES | £32.50 PER PERSON FOR 3 COURSES
BASED ON A MINIMUM 20 PEOPLE. PRE-ORDER REQUIRED

STARTERS

Curry roasted butternut squash
& coconut soup, Docker Bakery
sourdough g, gfo, v

Tempura prawns, satay sauce, chillies
& spring onions (£2.50 sup) n

Smoked haddock fish cakes,
curry mayo

Crispy panko goats cheese, honey chilli
& lime dressing, rocket &
pecan salad n, v

Duck liver parfait, red onion
marmalade, toasted focaccia g, gfo

Crispy pigs cheeks, parmesan polenta,
crispy onions (£2.50 sup)

Rabbit, leek & pancetta terrine,
blackberry purée, pickled blackberries,
brioche g, gfo

MAINS

Braised featherblade of beef with
pancetta, baby onions, braised red
cabbage & horseradish mash

Smoked haddock fishcakes, creamed
savoy cabbage, poached hens' egg

Pan fried chicken supreme, lyonnaise
potatoes, wild mushroom & tarragon
sauce, tenderstem broccoli

Roasted beetroot & goats curd risotto,
rocket & pine nut dressing n, v

Pan fried fillet of sea bass, courgette
ribbons, fine beans, new potatoes, curry
mussel sauce

Butternut squash & pearl barley
wellington, creamed spinach,
tenderstem broccoli g, v

Fillet of beef, gratin potatoes, fine
beans, peppercorn sauce, crispy shallots
(sup £8.50)

DESSERTS

Pina colada cheesecake, pineapple,
rum & lime salsa g

Chocolate delice, salted caramel sauce,
raspberry sorbet

Caramelised apple cake, toffee sauce,
vanilla ice cream or custard

Vanilla panna cotta, berry jam,
toasted almonds n

Kentish cheese board: Kentish blue
cheese, Sussex Brie, Ashmore cheddar,
frozen grapes, oatcakes,
onion marmalade (£4 sup)