

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)

£28 PER PERSON FOR 2 COURSES | £35 PER PERSON FOR 3 COURSES
BASED ON A MINIMUM 25 PEOPLE. PRE-ORDER REQUIRED

STARTERS

Poached pear, stilton & walnut salad
balsamic dressing, sourdough crostini ^{gf, v}

Roasted butternut squash & sage soup
garlic croutons ^{gfo, veo}

Crispy breaded camembert ^{gfo, v}
toasted sourdough, sweet chilli jam

Panfried breast of pigeon ^{gf}
celeriac puree, crispy pancetta,
dressed apple

Ham hock, leek & pistachio terrine ^{n, gfo}
piccalilli, toast

Korean BBQ fried chicken tenders ^{gfo}
spring onions, pickled cucumber,
sesame seeds

King prawn, crayfish & apple cocktail ^{gf}
shredded baby gem, cucumber
& smoked paprika

Smoked salmon pate ^{gfo}
fennel salad, capers, garlic crostini

Thai-style mussel & lemon grass broth ^{gf}
prawn crackers

MAINS

Breast of chicken ^{gf}
potato fondant, green beans,
wild mushroom sauce

Smoked haddock fishcake ^{gf}
chive beurre blanc, mixed greens,
salmon caviar

Featherblade of beef ^{gf}
baby onions, pancetta, braised red
cabbage, horseradish mash

Chargrilled sirloin steak ^{gf}
watercress salad, triple cooked chips,
peppercorn sauce

Pan fried seabass fillet ^{gf}
curried mussel sauce, courgette ribbons,
new potatoes

**Butternut squash
& pearl barley wellington** ^{v, veo}
creamed spinach, tender stem broccoli

Thai green vegetable curry ^{gf, v, veo}
sticky rice, spring onions & chilli

Beetroot & goats curd risotto ^{gf, v, veo}
rocket & pine nut salad

Grilled salmon ^{gf}
charred broccoli, sautéed new potatoes,
salsa verde

DESSERTS

Vanilla creme brulée ^{n, gfo}
pecan & pistachio granola

Sticky date pear cake ^{gf, veo}
toffee sauce, vanilla ice cream

Chocolate delice ^{gf}
chocolate crumb, raspberry jam,
honeycomb

Vanilla cheesecake
rhubarb & custard ice cream,
almond brittle

Chocolate fondant
raspberry sorbet

Baileys chocolate mousse ^{gfo}
shortbread biscuit
white chocolate sauce

Kentish cheese board (supp £4) ^{gfo}

Tonka bean panna cotta ^{gf}
honeycomb, chocolate crumb

Caramelised apple cake
creme anglaise