

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

OUR PRICES, LIKE OUR MENU, MAY CHANGE – WHAT YOU SEE HERE IS UP TO DATE FOR 2026

STARTERS

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

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

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

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

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

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

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

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

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

MAINS

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

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

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

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

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

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

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

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

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

DESSERTS

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

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

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

Vanilla cheesecake
rhubarb & custard ice cream,
almond brittle

Chocolate fondant
raspberry sorbet

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

Kentish cheese board (supp £4) ^{gffo}

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

Caramelised apple cake
creme anglaise

ALLERGENS:

n = nuts | v = vegetarian | ve = vegan | veo = vegan option available | gff = gluten-free-friendly* | gffo = gluten-free-friendly option available | all other items contain gluten

* We make these dishes without gluten-containing ingredients for guests who are avoiding gluten in their diet.

However, as gluten is present in our kitchens, we can't guarantee that they are 100% gluten-free.