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 gffo, v
balsamic dressing, sourdough crostini

Roasted butternut squash & sage soup gffo, veo
garlic croutons

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 (supp £8)

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.**