



FINE DINING SAMPLE MENUS

JANUARY-MARCH 2019

Starter

Duo of pork: pork croquette with Kentish apple sauce and ham hock terrine with home-made piccalilli

Smoked cod scotch eggs with saffron aioli

Spiced butternut squash soup with crab beignet (Ashmore cheese beignets for vegetarians)

Duo of salmon: Hot smoked salmon scotch quails egg with dill hollandaise and sloe gin and beetroot cured salmon with horseradish creme fraiche

Smoked haddock soufflé with fennel, blood orange and watercress salad
(Kelly's Goats Cheese soufflé available for vegetarians)

Smoked duck and fig salad

Venison carpaccio with pickled walnut and horseradish cream, Jerusalem Artichoke, caramelized pear and fig salad, rocket and shaved pecorino

Seared Rye Bay scallops with pork belly and celeriac remoulade

Whitstable Oysters with Champagne Sabayon

Scallop and prawn gyoza with a light ginger and dashi broth

Mains

Braised guinea fowl with wild mushrooms and pomme puree

Spiced roast duck breast with confit blood oranges, butternut squash gratin, glazed chicory and wilted spinach

Stripped sirloin of beef with dauphinoise potatoes, wilted spinach, glazed baby vegetables and wild mushroom and madeira sauce

Venison Wellington with Cumberland sauce, butternut squash mash and sauteed kale

Canon of lamb, confit lamb shoulder croquette, fondant potatoes, glazed fennel and sautéed baby vegetables

Roast cod with a bouillabaisse sauce, caramelized fennel and fondant potatoes

Turbot with curried mussels, saffron potatoes and spiced winter greens

Sweetfire beetroot and goats cheese tart tatin, glazed baby vegetables and rosemary roast potatoes (V or vegan without goats cheese)

Mushroom pithivier, tarragon cream sauce, fondant potatoes and sautéed savoy cabbage (V)

Dessert

Treacle tart with clotted cream

Raspberry and turrón nougat semi-freddo with warm caramelized raspberries

White chocolate and ginger mousse with ginger tuille and rhubarb compote

Hot chocolate soufflé with passionfruit sorbet

Kent apple tart tatin with calvados cream and cinnamon ice-cream

Blood orange pannacotta with pistachio shortbread

Espresso creme brulee with almond biscotti

Trio of desserts:

Kent apple trio:

Apple creme brulee with calvados cream; apple crumble; apple shot

Italian trio:

Tiramisu; Blood orange pannacotta with pistachio shortbread; Lemon and raspberry polenta cake with mascarpone

British and Continental Cheese Board, preserves, fruit and biscuits