



FINE DINING SAMPLE MENUS - SPRING/SUMMER 2023

Starter

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

Heirloom tomato gazpacho soup with manchego cheese and serrano ham grissini (V/GF version available)

Duo of salmon: Hot smoked salmon scotch quails egg and sloe gin and beetroot cured salmon with horseradish creme fraiche, pickled cucumber and fennel

Smoked haddock soufflé with fennel, orange and watercress salad
(Goats cheese soufflé available for vegetarians)

Chilli and Lime Dressed Crab Mille Feuille

Beef Carpaccio with Truffle oil, Horseradish Cream,
Rocket and Shaved Pecorino

Scallops with Crispy Parma Ham, Cauliflower Puree and Wild Garlic Oil*

Heirloom Beetroot with Whipped Feta and a Chive and Parsley Oil (V) (GF)

Mains - Meat

Canon of Lamb, Confit Lamb Shoulder Croquette, Fondant Potatoes, Glazed fennel and Sautéed Baby Vegetables

Pistachio and Herb Crusted Rack of Lamb, Crushed Minted Peas and Saffron Roast Potatoes*

Ballotine of Chicken with Mushroom and Herb Stuffing, Glazed Baby Vegetables and Buttered New Potatoes (GF)

Stripped Sirloin of Beef with Dauphinoise Potatoes, Wilted Spinach, Glazed Baby Vegetables and Wild Mushroom and Madeira Sauce (GF)*

Mains - Fish

Roast cod with a Bouillabaisse Sauce, Caramelized fennel and Saffron Fondant Potatoes (GF)

Sea Bass with Tomato and Fennel, New Potatoes and Green Beans (GF)

Mains - Vegetarian/Vegan

Forest Mushroom Ragout with Celeriac Steak, Roast New Potatoes and Green Beans (V/Vegan) (GF)

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

Celeriac Steak, tarragon cream sauce, fondant potatoes and green beans (V) (Can be made GF)

Risotto Primavera with Parmesan Crisp (V) (GF)



Dessert

White Chocolate and Ginger Cheesecake with Rhubarb Compote

Raspberry and Chocolate Torte

Kent Apple Tart tatin with Calvados Cream and Cinnamon Ice-Cream

Italian Eton mess, Strawberry Meringues, Berry Compote and Amalfi Lemon Curd Cream

Brandy poached raspberry and Mascarpone Crème Brûlée

Espresso Creme Brulee with Almond Biscotti

Trio of desserts (£2.00 additional charge pp):

Kent apple trio:

Apple Pannacotta with Honeycomb, Apple Sorbet and Apple Tart Tatin with Calvados Creme

Italian trio:

Tiramisu; Buttermilk Pannacotta with Pistachio Praline; Lemon and Raspberry Polenta Cake with Mascarpone

*£2.00 Surcharge pp applies