

# Canapés (£7.50) (THREE PER PERSON)

## **Artichoke crostini (v)**

Artichoke with vine ripened  
tomato crostini

## **Chilli Prawn**

Mango and chilli spiced prawn  
skewers

## **Salmon Roulade**

Smoked salmon roulade on blinis  
with chives

## **Beef Yorkshire Pudding**

Topside of beef in a mini Yorkshire  
pudding with onion jam and  
horseradish

## **Bocconcini Skewers (v)**

Mini mozzarella pearls with fresh  
basil and piccolo tomato

## **Smoked Trout Round**

Smoked trout and cucumber served  
on black bread

## **Tomato, Olive's and Goat's**

### **Cheese Cake (v)**

Marinated tomatoes, olives and  
goat's cheese savoury cake

## **Mini Salmon Brioche**

Scottish smoked salmon with  
lemon cheese and cucumber mini  
brioche

## **Roquefort Blini (v)**

Roquefort cream and pea's on a  
spiced blini

## **Onion Jam and Brie (v)**

Onion jam and brie served in a filo  
cup

## **Lemon Cream and Roe Trout Blini**

Blini with lemon cream and roe  
trout with cucumber

## **Mandarin Smoked Duck**

Mandarin and prune with smoked  
duck on white bread

## **Salami Milano Skewer**

Salami Milano wrapped around  
black olive and marinated peppers

## **Mango Chutney Black Foie Gras**

Tangy mango chutney with foie  
gras breads

# Three Course Menu (£55)

## STARTERS

**Please choose one meat or fish dish and one vegetarian dish.**

Scottish smoked salmon with dill  
mustard sauce and micro salad

Prawn cocktail served on a bed of  
lettuce with sauce Marie Rose

Tiger prawns with a mango and  
avocado, lime, coriander, chilli and  
honey salad (supplement)

Antipasti – A selection of Italian  
parma ham, salami, marinated  
olives and roasted peppers drizzled  
with olive oil, thyme and rosemary  
(supplement)

Chicken liver pate with red onion  
chutney on sourdough baguette

Foie Gras du Canard, thinly sliced  
baguette with sauternes Gelee  
(supplement)

Smoked duck breast on a bed of  
lamb's lettuce and walnuts dressed  
with olive oil and sherry vinegar  
(supplement)

Carrot, orange and curry soup with  
herby croutons (v)

Buffalo mozzarella and beef  
tomatoes, basil, olive oil and  
balsamic glaze (v)

Tomato soup with herby croutons  
and crème fraiche (v)

Spinach and ricotta ravioli with  
rocket pesto and roasted vine  
tomatoes (v)

Goats cheese and red onion tart  
served with rocket and cherry  
tomatoes (v)

## MAINS

**Please choose one meat or fish dish and one vegetarian dish.**

Chicken breast wrapped in  
pancetta filled with mozzarella and  
sundried tomatoes

Braised lamb shank with a red wine  
reduction

Beef bourguignon with pickled  
baby onions

Pork tenderloin wrapped in parma  
ham in a Barolo jus

Confit of duck leg

Poached salmon in a white wine  
sauce with pea mousse

Pan fried seabass with capers and  
lemon butter

Spinach and ricotta ravioli with  
sage butter and roasted vine  
tomatoes (v)

Vegetarian wellington (v)

Penne with wild mushroom ragout  
(v)

Tagliatelle in a creamy Gorgonzola  
cream sauce with walnuts (v)

Classic French Chateaubriand  
(supplement)

## ACCOMPANIMENT

**Please choose one of the following side dishes.**

Buttered parsley baby potatoes

Creamy herb mash

Horseradish new potato stack

Potato dauphinoise

Garlic and Rosemary potatoes

Pommes Duchesse

**Please choose two of the following side dishes.**

Slow braised red cabbage

Honey and rosemary channtenay carrots

Mediterranean vegetables

Asparagus tips with a citrus dressing  
(seasonal)

Fine green beans

Roasted root vegetables

## DESSERTS

Please choose two of the following desserts.

Classic Eton Mess with Kentish  
strawberries and summer fruit  
coulis

Coconut and mango salad with a  
passionfruit cream

Tarte au citron with fruits of the  
forest coulis and crème Chantilly

Truffon au chocolat with wild  
berry and garden mint

Rich Italian amaretto and  
mascarpone cream, fresh

strawberries on an amarettini  
biscuit crumble

Gelee of Champagne with  
suspended fruits and edible flowers

Caramelised banana with rich  
Chantilly cream and a toffee crisp

Black forest chocolate mousse,  
Morello cherries marinated in  
Kirsch with chocolate shavings

Chocolate brownie with Bailey's  
banana trifle and salted caramel

## GOURMET BBQ MENU (£37.00)

Please choose four meat or fish items and one vegetarian item.

Malaysian chicken satay with a  
peanut relish

Fiery Caribbean jerk chicken

Spiced lamb kofta with a beetroot  
and apple raita

Flame grilled slow cooked pork ribs  
(supplement)

Lemon and garlic tuna steaks  
(supplement)

Marinated lamb chops

Sweet and sour king prawns

Selection of butcher's sausages

8oz Aberdeen Angus steak burgers

Peri Peri chicken breast

Portobello mushroom with a  
tzatziki and caramelised onion jam  
(v)

Halloumi and mixed vegetable  
kebab (v)

## EXECUTIVE BBQ MENU (£45.00)

Please choose two items from the gourmet BBQ menu and three from the  
following.

Chicken breast wrapped in  
pancetta stuffed with mozzarella  
and sundried tomatoes

28 day matured sirloin steak

Asian spiced salmon fillets

Vegetarian gourmet burgers (v)

Butterflied rosemary and garlic  
whole leg of lamb

Smoky Bourbon barbecued pork  
fillets

Wild boar burgers

Please choose four items from the sides and salads menu to accompany BBQ.

## SIDES AND SALADS

Mediterranean vegetables (v)

Buttered Jersey royals (v)

Caesars salad (v)

Garlic and rosemary potatoes (v)

Crispy red cabbage and apple slaw  
(v)

Garlic pesto pasta salad (v)

Green leaf salad (v)

Greek salad with feta cheese (v)

Insalata Caprese

American macaroni salad (v)

Tuna nicoise salad

Fresh garden salad with honey and  
mustard dressing (v)

Aromatic cous cous with roasted  
vegetables, red wine and sherry  
vinegar (v)

Walnut and beetroot salad (v)

Continental potato salad (v)

## DESSERTS

**Please choose three of the following to accompany BBQ.**

Coconut and mango salad with a passionfruit cream

Chocolate brownie with Baileys trifle and salted caramel

Rich Italian amaretto and mascarpone cream, fresh strawberries on an amarettini biscuit crumble

Tarte au Citron with fruits of the forest coulis and crème Chantilly

Gelee of champagne with suspended fruits and edible flowers

Kentish apple tart and vanilla cream with a light cinnamon dust

## CHILDRENS MENU (£22.50)

**Please choose one dish from each course.**

### STARTER

Pizza puffs with mixed salad (v)

Fresh melon (v)

Garlic bread with cheese (v)

### MAIN

Sausage and mash with gravy

Chicken goujons with mash and peas (v)

Penne with meatballs in a ragu sauce

Macaroni cheese (v)

### DESSERT

We serve desserts from the adult menu (if the dessert contains alcohol we serve the children's dessert without)



# HOT BUFFET (£37.00)

**Please choose two meat or fish dishes and one vegetarian dish.**

Classic beef bourguignon with  
pickled baby onions

Thai green chicken curry

Moroccan spiced lamb tagine

Coq au Vin with smoked lardons  
and button mushrooms

Fish pie crumble

Shepherd's pie

Tex Mex chilli con carne

Tandoori chicken masala

Slow braised beef

Jack Daniels pulled BBQ pork

Hunters chicken

Penne in a wild mushroom sauce  
(v)

Macaroni cheese with crispy  
pancetta

Roasted vegetable lasagne (v)

Seared salmon fillets with honey  
and mustard dressing

# COLD BUFFET (£37.00)

**Please choose two meat or fish dishes and one vegetarian dish.**

Roast beef with horseradish sauce

Ham carved on the bone with  
onion jam

Smoked turkey breast with  
cranberry sauce

Antipasti charcuterie platter  
Stuffed red peppers with feta and  
basil (v)

Chicken breast wrapped in  
pancetta stuffed with mozzarella  
and sundried tomatoes

Salmon fillets with a light  
vinaigrette dressing

## SALADS

**Please choose four items from the sides and salads menu above to accompany buffets.**

## DESSERT

**Please choose two of the following desserts.**

Coconut and mango salad with a  
passionfruit cream

Chocolate brownie with Baileys  
trifle and salted caramel

Rich Italian amaretto and  
mascarpone cream, fresh  
strawberries on an amarettini  
biscuit crumble

Tarte au Citron with fruits of the  
forest coulis and crème Chantilly

Gelee of champagne with  
suspended fruits and edible flowers

Kentish apple tart and vanilla  
cream with a light cinnamon dust

# HOG ROAST BANQUET (£1650.00)

(Minimum 80 guests)

Kent's finest outdoor reared pig, cooked and served on a spit with plenty of crispy golden crackling.

## Served with the following.

Potato roasties

Gourmet rolls

Fresh garden salad

Selection of sauces

## VEGETARIAN OPTIONS

### Please choose one of the following.

Goat's cheese and caramelised red  
onion tart

Roasted vegetable tartlets

# EVENING FOOD

Three options of hot and cold dishes to serve your guests during the evening.

## FINGERFOOD BUFFET (£13.00)

A selection of the following.

Ginger and chilli coated chicken

Vegetable spring rolls (v)

Chicken yakitori

Onion bhaji's (v)

Chilli and mango prawns

Satay chicken skewers

Lamb sticks

Crudites with a houmous and sour  
cream and chive dip (v)

## EVENING BBQ (£12.00)

A selection of the following.

Gourmet burgers served with  
cheddar cheese, beef tomato,  
pickled gherkins and rocket pesto  
in a brioche bun

Blackened pulled pork

Chinese spiced spare ribs

Halloumi and red pepper skewers  
(v)

A selection of butchers sausages

Moroccan falafel with a yoghurt  
and mint raita (v)

## CHEESE BOARDS (£7.50)

A selection of the finest British and Continental Cheeses served with chutney's fruit and crackers.

*All prices shown are per person (other than hog roast option).*

*Special dietary requirements can be catered for, please ask for full details.*

*All prices include VAT and includes the hire of cutlery, crockery, staff, table  
linen and napkins.*