

## Celebration Menu Option 3:

*Pre-order menu for groups from 10 to 30 guests: £32 per person*

### Starters

#### **Bruschetta (G,D)**

*roasted cherry tomatoes & mozzarella cheese (v)*

#### **Deep fried brie (L,G,D)**

*with wild berries homemade compote*

#### **Calamari Fritters (SH,D)**

*with salads and Tzatziki dip*

#### **Smoked duck**

*caramelised red cabbage with grilled goat cheese  
and homemade chutney*

#### **Homemade cod fish cakes (SH,G)**

*served with homemade tomato salsa & salad*

#### **King prawns**

*with a garlic butter, white wine, coriander sauce  
& bread (SH,D,S)*

### Mains

#### **Slow roasted pork belly**

*crackling, apple puree, fondant potato,  
savoy cabbage, pork sauce*

#### **Chicken breast supreme**

*stuffed with mozzarella & parma ham, homemade chunky  
wedge chips and lemon sauce (D,L,SU)*

#### **Giant King prawns**

*Herb's, garlic, chilli, red peppers, onions and cognac sauce,  
Farmhouse chips and Mediterranean salad..(SH,D)*

#### **Kentish 10oz rib-eye steak**

*Farmhouse chips, portabella mushroom  
& roasted vine tomatoes.(D)*

#### **Pan roasted rump of lamb**

*Vegetable & potato dauphinoise, carrot puree &  
red wine sauce*

#### **Pan roasted sea bass fillet**

*vegetable & potato dauphinoise & white wine &  
clam sauce*

#### **Leek, aubergine & pine nut wellington,**

*fondant potatoes, Carrot puree and white wine  
sauce*

#### **Chilli crab linguini**

### Desserts

#### **Cheesecake of the day**

*vanilla ice cream*

#### **Lemon crème brûlée (L,D)**

#### **Dark & white Chocolate brownie**

*Winter fruit compote & Chantilly cream*

#### **Chocolate & orange bread and butter pudding**

*Broche, raisons and homemade*

*custard*

#### **Cheese board**

*selection of cheeses, biscuits, chutney and  
grapes(L,G,D)*