

FUNCTION MENU ONE

£21.95 per person

Starters

Fresh Homemade Soup of the Day

served with freshly warm bread.

Classic Prawn Cocktail

with granary bread and butter.

Salad of Melon and Parma Ham.

Served with dressed leaves.

Mains

Roast Topside of Beef

with Yorkshire puddings.

Pan Roasted Salmon Fillet

served with a white wine and cream sauce.

Oven Baked Chicken Supreme

served with a mushroom and tarragon sauce.

Desserts

Lemon Tart

with clotted cream.

Profiteroles

with hot chocolate sauce.

Kentish Apple Crumble

with ice cream

To Finish

Freshly brewed coffee and mints

FUNCTION MENU TWO

£27.95 per person

Starters

Course Duck Rilette

served with a spiced pear chutney.

Wild Mushroom Ragu

served with garlic ciabatta.

Fresh Local Crab and Avocado Salad

with a light lemon dressing.

Mains

Roasted Saddle of English Lamb

with garlic and thyme, served with a red wine sauce.

Salmon and Spinach En Croute

served with a fresh parsley cream.

Roasted Loin of Pork

filled with an apricot and shallot stuffing.

Desserts

Homemade Dark Chocolate and Orange Tart

with a liqueur cream.

Lemon Posset

with homemade shortbread.

Poached Pears

With a brandy and cinnamon sauce.

To Finish

Freshly brewed coffee and mints.

FUNCTION MENU THREE

£31.95 per person

Starters

Smoked Breast of Duck

served leafs dressed with balsamic vingerette

Spinach and Gruyere Soufflé

served with dressed leaves and pine nuts.

Smoked Salmon Mouse.

served with a lemon and caper sauce.

Mains

Classic Beef Wellington

with a red wine and rosemary jus.

Herb Crusted Rack of Lamb

With a mint and berry sauce

Paprika Roasted Monkfish

served with a Provençale sauce

Desserts

Hazelnut and Honey Parfait

White Chocolate and Rum Torte.

served with clotted cream

Tart Tatin

with clotted cream ice cream.

To Finish

Freshly brewed coffee and mints.