



Menu 1

£19.50 per Head

Starter

Marinated Beetroot Carpaccio
Goats Cheese Mousse, Walnut Salad

Main Course

Roast Chicken
Glazed Fondant Potatoes, Green Beans, Roasting Juices

Dessert

Kentish Strawberries and Cream

Menu 2

£22.50 per Head

Starter

Garden Pea Soup
Broad Beans and Mint Cream

Main Course

Roast Pork Loin
Roasted Vegetables, Apple Sauce, Marjoram Jus

Dessert

Lemon Tart
Lime Clotted Cream



Menu 3

£24.50 per Head

Starter

French Onion Soup
Gruyere and Mature Cheddar Cheese Croutons

Main Course

Slow Braised Shoulder of Lamb
Roasted Potatoes, Lamb and Thyme Sauce

Dessert

Chocolate Tart
Fresh Raspberries

Menu 4

£26.50 per Head

Starter

Parma Ham with Celery and Walnut Salad
Rocket, White Truffle Oil

Main Course

Roast Chicken Breast with Herb Stuffing
Braised Gem Lettuce, Mash, Herb Jus

Dessert

Raspberry and Elderflower Jelly



Menu 5

£28 per Head

Starter

'Weald Smokery' Oak Smoked Salmon
Lemon, Toast, Lime Cream

Main Course

Baked Fillet of Salmon with Wild Mushroom Crust
Red Wine Butter Sauce (Selection of Vegetables on the Side)

Dessert

Blueberry Cheesecake

Menu 6

£32 per Head

Starter

Prawn 'Cocktail' with Avocado and Asparagus
Brandy and Tomato Mayonnaise

Main Course

Roast Rump of Beef Yorkshire Style
Seasonal Vegetables (Served On the Side) and Red Wine Sauce

Dessert

Summer Fruit Terrine
Raspberry Sauce



Menu 7

£34.50 per Head

Starter

Ballottine of Salmon
Lemon Crème Fraiche, Mixed Salad Leaves

Main Course

Slow Cooked 'Berkshire Pork' Belly
Creamed Cabbage, Roasted Apples, Apple Chutney

Dessert

Treacle Tart
Clotted Cream

Menu 8

£36.50 per Head

Starter

Gazpachio of Crab with Basil Cream

Main Course

Honey and Port Glazed Duck Breast
Creamed Mashed Potatoes, Spiced Duck Sauce

Dessert

Lemon Posset
Shortbread Biscuits



Menu 9

£38.50 per Head

Starter

Ballottine of Chicken Cooked In Chablis
Pickled Mushrooms, Salad Leaves

Main Course

Roast Saddle of Lamb Nicoise
Fondant Potatoes and Seasonal Vegetables

Dessert

Raspberry and Mascarpone Terrine

Menu 10

£40 per Head

Starter

Foie Gras and Chicken Liver Parfait
Fig Chutney

Main Course

Fillet of Cod with Sauce Bois Boudrin
Creamed Potatoes (Seasonal Vegetables on Side)

Dessert

Baked Blackberry Crumble
Pouring Cream



Menu 11

£42 per Head

Starter

Smoked Salmon Roulade with Sauce Vert
Caviar, Mixed Salad Leaves

Main Course

Roast Sirloin of Beef
Bacon Layered Potatoes, Madeira Wine Cream Sauce, Seasonal Vegetable

Dessert

Passion Fruit Mousse

Menu 12

£44 per Head

Starter

Goats Cheese Parfait with Marinated Beetroot
Poached Hens Egg, Walnut and Pickled Pear Dressing

Main Course

Slow Cooked Marinated Kentish Lamb
Vegetable Ratatouille, Baby Vegetables, Thyme Jus

Dessert

Chocolate Layer Cake
Honeycomb Ice Cream, Chocolate Sauce



Menu 13

£46 per Head

Starter

Celeriac Veloute with Poached Quail Eggs
Truffle Shavings, Truffle Crostini

Main Course

Baked Salmon and Sea Bass in Brioche, Saffron Potatoes, Sauce Americaine

Dessert

Caramelised Organic Lemon Tart, Lemon Sorbet

Menu 14

£48 per Head

Starter

Ballottine of Duck Foie Gras from 'Landes'
Walnut and Chicory Salad

Main Course

Fillet of Halibut with Wild Mushroom Crust
Buttered Baby Spinach, Caviar Cream Sauce

Dessert

Dark Chocolate Tart
Glazed Oranges, Butterscotch Sauce

If a dish from another menu is substituted this may incur added cost's

All cost prices accurate as of 27th November 2008

Prices include VAT however they are exclusive of service and equipment hire

Market variation may change the prices throughout the course of the year