

Sue's Kitchen

Menu One with service £55.00 a head

To Start

Smoked Chicken and Ham croquettes with a saffron aioli

Heritage beets whipped goat cheese spiced walnuts and walnut oil

Smoked mackerel rillet watercress chives melba toast

Main course

Braised feather blade steak with sautéed creamed mushrooms
crushed new potatoes and glazed carrots

Confit leg of Suffolk duck roast garlic fondant honey roast roots

Pan fried salmon artichoke hearts slow roasted tomato Cajun
potatoes

To Finish

Warm Kentish pear and almond tart clotted cream

Lemon mousse raspberries

Walnut Brownie with chocolate sauce and ice cream

Sue's Kitchen

Menu Two with service £68.00 a head

Amuse bouche a tasty little appetiser to get things going

To Start

Caramelised onion and Kent cider soup with a rarebit croute

Seared scallops boudin noir green apple puree apple crisp

Five spiced pork shoulder terrine pistachios golden raisins parsnips

Asparagus poached egg broad beans potato truffle oil pea cream

Main course

Duo of herb crust lamb and pressed shoulder with mashed potato
roots and redcurrant jus

Pan fried sea bass with saag aloo curried creamed mussels and a
fennel bhaji

Beef fillet wild mushroom ragout horseradish mash caramelised
shallots

Goat cheese crepe spinach chestnut mushrooms sweet peppers

To Finish?

Grilled peaches and cream almond crunch

Dark chocolate mousse banana and honeycomb

Apple tart tatin with cinnamon ice cream

A little more

Kent made cheeses chutneys candid fruits and breads

Sue's Kitchen

Children's Menu up to 10 years £12.00 a head

*We also offer half portions of all items on our menus for our
younger guests to enjoy.*

To Start

Crudit  with hummus and toasted pitta bread

Or

Tomato soup with bread

To follow

Spaghetti bolognese / milanaise

Or

Roast chicken mashed potato and peas

To finish

Apple pie and custard

Chocolate eclair