



## Gold Menu 2018

Please choose **three** starters, **three** main courses and **three** desserts to offer your guests.

### Starters

#### Pumpkin Velouté

slow braised chicken, confit Kentish apples, shallot shard (GF)

#### King Prawns

herb marinated cucumber

#### Vegetable Bonda

coriander & shallot puree, braised lentils (ve)

#### Asparagus & Wild Garlic Tart

chicory & pea sprouts (v)

#### Duck Liver Parfait

armagnac jelly, toasted brioche, fine herbs

### Mains

#### Confit Duck

carrot & orange puree, chicory & potato dauphinoise (GF)

#### Braised Beef

smoked champ potatoes, honey roasted carrots, bourguignon sauce (GF)

#### Fillet of Cod

onion & dill cream, beans, peas & asparagus, herbed parmentier potatoes (GF)

#### Slow-cooked Shoulder of Lamb

shallots puree, heritage carrots, dauphinoise potatoes (GF)

#### Mushroom Orzo

basil puree, fine herb salad (v)

#### Beetroot Falafel

spiced aubergine and lentils (ve) (v) (DF) (GF)

### Desserts

#### Coconut Custard

chilli chocolate popcorns, banana caramel (GF)

#### Pineapple Upside-Down Cake

spiced rum caramel, clotted cream ice cream

#### Passion Fruit & Vanilla Cheesecake

fruit de forest coulis

#### Mango Bavarois

mango sorbet, pineapple & mint compote (GF) (DF)

#### Lady Baillie's Deconstructed Strawberry Trifle

We kindly ask that you advise us **14 days prior** to your event of your guest's individual choices along with a table plan and any individual special dietary requirements.