



Silver Menu

Please choose three starters, three main courses and three desserts to offer your guests for your lunch or dinner. We kindly ask that you advise us in advance of your guest's individual choices along with a table plan and any individual special dietary requirements, 14 days prior to your event.

Starter

Roasted Vine Tomato Soup, Basil Oil, Parmesan Croute
Pressed Ham Hock & Grain Mustard Terrine, Apple Puree, Thyme Toast
Smoked Salmon Roulade, Rocket Salad, Dill Dressing
Wild Mushrooms, Garlic & Herb Cream, Toasted Baguette

Main Course

Chargrilled Chicken Breast, Red Wine Gravy
Roasted Pork Loin, Crackling, Soy & Honey Roasted Pear
Baked Garlic & Herb Marinated Cod Fillet, Red Pepper Salsa
Served with one choice of either roast, new or creamed potato for all of your party to enjoy
Thyme roasted Beetroot, Green Beans, Tagliatelle, Sesame Seeds, Warm grain Mustard Dressing
Shallot and Balsamic Tarte Tatin, Dressed New Potatoes, Kentish Blue Cheese & Chicory Salad
All of the above served with a selection of seasonal vegetables

Dessert

Sticky Toffee Pudding, Vanilla Ice Cream, Orange Caramel Sauce
Vanilla Crème Brulee, Seasonal Fruits
Chocolate Mousse, Brandy Snap, Pistachio

Some of our dishes contain nuts and other allergens. If you have a food allergy or intolerance, please ask what dishes would be suitable for you to eat.