



Silver Menu

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

Starters

Pea & Mint Soup

(DF) (Ve) (GF)

Chicken Liver Parfait

caramelised onion, ciabatta

Grilled Goat's Cheese Tart

wild rocket and aged balsamic (V)

Trio of Salmon

poached, wood smoked, gin cured with citrus oil and pickled radishes

South Coast Mackerel

trio of beetroot, dill oil (DF) (GF)

Mains

Pan Fried Chicken Supreme

wilted spinach, herb crusted baby potato (DF)

Fillet of Sea Trout

watercress puree, micro carrots and sautéed new potato (GF) (DF)

Pressed Pork Belly

black pudding croquette, Kentish apple puree and wilted greens

Aubergine Timbale

red pepper confit and basil oil (GF) (Ve) (DF)

Wild Mushroom and Spinach Fritters

roasted Mediterranean vegetables and herb oil (V)

Desserts

Dark Chocolate Mousse

raspberry gel, apricot compote

Lemon Posset

basil jelly and fresh raspberry

Sticky Toffee Pudding

salted caramel ice cream and toffee sauce

Custard Tart

Strawberry Eton Mess

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.