



TO START

Soups

(Hot)

- Pappa al Pomodoro (Rustic tomato soup with bread, basil and olive oil)
- Cream of leek and potato soup with chive oil, croutons and cream, served with crispy onions
- Cream of mushroom, sauté mushrooms with tarragon and roasted garlic, toasted brioche
- Carrot and coriander soup with lime and toasted coconut
- Celeriac, smoked bacon and apple soup, celeriac crisps

(Chilled)

- Minted pea soup served with croque monsieur
- Classic Vichyssoise
- Gazpacho with tomato, soft torn mozzarella and olive bruschetta

Salads

- Asparagus Nicoise salad (Steamed asparagus with saffron potatoes, sun blush tomatoes, black olives, fine green beans, rapeseed oil dressing)
- “A Kentish summer salad” (Pickled beets, heritage tomatoes, wild rocket, torn English mozzarella, toasted seeds and basil oil)
- Roasted beets with goat’s cheese, celery leaves, toasted pine nuts, pinot syrup
- Scorched courgette and feta salad with chilli flakes, olives, raisins, baby gem, mint, coriander and sherry vinaigrette.

Seafood

- Smoked salmon with cracked pepper, soft herb, potato & caper salsa, lemon oil
- Pimms cured salmon gravadlax with hard-core coleslaw
- Prawn and avocado crostini, pea shoot and micro leaf salad, sun blush tomatoes and “Bloody Mary” dressing
- Poached salmon with scorched cherry tomato, watercress and potato salad, citrus dressing



party doctors
EVENT SOLUTIONS

TO START

Terrines

Ham hock and pea terrine, pickled seasonal vegetables, caramelised tomato chutney, micro herbs

Course duck, pork, chicken liver and peppercorn terrine, red onion jam, a light potato salad, Cumberland dressing

Smoked salmon terrine layered with shallot and anchovy butter, potato, dill and Lilliput caper salsa, citrus oil

Hot to the Table

Confit ham and chicken croquettes, whipped minted peas, pea shoot salad.
Thai fishcake served with Asian coleslaw and chilli jam.

Wild mushroom and pumpkin arancini, roast red pepper and tomato sauce with crispy leeks, extra virgin olive oil

Cherry tomato, wild mushroom and asparagus tart, soft herb butter sauce



TO FOLLOW

Chicken

Mint, lemon and garlic marinated chicken breast, buttered fondant potato, salsa verde. Served with a sharing bowl of fine green bean, mange tout and orange salad with toasted hazelnuts and citrus dressing.

French trim chicken breast, wild mushrooms, sage and garlic sauce, fine green beans, soft herb mash.

Thyme roasted chicken breast, wilted greens, celeriac and potato rosti, carrot puree, white onion sauce.

Beef

Four-hour ale braised British beef with glazed root vegetables, buttered savoy cabbage, grain mustard mash.

Short ribs of beef with mustard and juniper glaze, horseradish creamed potatoes, root vegetable and barley broth.

Braised one piece steak Bourguignon, horseradish new potato stack, fine green beans.

Roast English striploin of beef, Yorkshire pudding, shallot and thyme infused fondant potato, rich gravy, served with a sharing bowl of seasonal market vegetables.

Roast English sirloin of beef with a Dijon mustard and herb crust, garlic and cream sliced potatoes, red wine and Madeira jus, served with a sharing bowl of seasonal greens.

Roast fillet of beef "Stroganoff"

Roast aged fillet capped with wild mushrooms, served with crisp rosti potato, wilted greens, stroganoff sauce and paprika oil.



TO FOLLOW

Lamb

Roast rump of Kentish lamb, minted pea crush, cider fondant potato, roast carrots.

Roast leg of lamb with tapenade filling, garlic fondant potato, ratatouille vegetables, olive and garlic jus.

Roast rump of lamb, garlic and olive oil mash, puy lentil broth, roast fennel, cherry tomatoes.

Slow roast shoulder of lamb studded with garlic over rosemary root vegetables, sweet potato mash, rich gravy, tomato and mint relish.

Fish

Pan fried sea bass, dill and parsley potato crush, roast fennel, peas and pods, white wine butter sauce

Roast fillet of salmon, prawn linguini, peas and pods, Chapel Down beurre blanc

Baked cod with mustard and parsley crust, crispy pancetta, braised peas, potato cake, lobster bisque butter sauce,

Pan fried fillet of sea trout, parsley sauce, ribbon vegetables, sharing bowl of herb butter new potatoes.



TO FOLLOW

Vegetarian

Warm mushroom, button onion, walnut and smoked Applewood tart with puy lentils and herb butter sauce.

Sweet pepper with date couscous and Moroccan spices, ratatouille tian, roast tomato sauce with basil oil.

Polenta gnocchi with roasted seasonal vegetables, cream of leek sauce
Roast cherry tomato tart with goat's cheese, Parmentier potatoes, wild rocket, spinach and watercress salad with hazelnut dressing.

Orzotto with peas, wild mushrooms and asparagus, shaved parmesan

Brioche bruschetta with wild mushrooms, asparagus and toasted pine nuts, basil pesto dressing

Best of the rest

Paprika roast loin of pork, crackling, apple bubble and squeak, carrot puree, pork gravy

Seared duck breast in Asian spices, pak choi rosti, stir fried greens with chilli and garlic, anise jus.

Roast breast of Guinea fowl, parsnip puree, cavolo-nero, braised leeks and mushrooms, blackberry sauce.

Roast breast of duck, creamed savoy cabbage with celeriac and



TO FINISH

Chocolate and raspberry tart, mascarpone

Limoncello set cream, raspberries served with butter shortbread

Pear, chocolate and almond tart, chilled Anglaise

Eton mess (Sharing or Individual)

New York baked cheesecake, roast fruit compote

Caramelised lemon tart, crème fraiche

Treacle tart with honeycomb dairy ice cream

Apple panna cotta with apple crumble

Tiramisu with griottine cherries

Classic summer pudding with clotted cream

Raspberry and white chocolate roulade, berry compote

Apple flan, clotted cream ice cream

We hope our menu selector offers the choice and variety to meet your personal requirements. Please choose one dish from each course with a vegetarian alternative to be provided.

Please note for additional dishes a £2.00 per head supplement will apply.