

# Canapés (£8.50) (THREE PER PERSON)

## **Artichoke Crostini (v)**

Artichoke with vine ripened  
tomato crostini

## **Chilli Prawn**

Mango and chilli spiced prawn  
skewers

## **Salmon Roulade**

Smoked salmon roulade on blinis  
with chives

## **Beef Yorkshire Pudding**

Topside of beef in a mini Yorkshire  
pudding with onion jam and  
horseradish

## **Bocconcini Skewers (v)**

Mini mozzarella pearls with fresh  
basil and piccolo tomato

## **Smoked Trout Round**

Smoked trout and cucumber served  
on black bread

## **Tomato, Olive's and Goat's**

### **Cheese Cake (v)**

Marinated tomatoes, olives and  
goat's cheese savoury cake

## **Mini Salmon Brioche**

Scottish smoked salmon with  
lemon cheese and cucumber mini  
brioche

## **Roquefort Blini (v)**

Roquefort cream and pea's on a  
spiced blini

## **Onion Jam and Brie (v)**

Onion jam and brie served in a filo  
cup

## **Lemon Cream and Roe Trout Blini**

Blini with lemon cream and roe  
trout with cucumber

## **Mandarin Smoked Duck**

Mandarin and prune with smoked  
duck on white bread

## **Salami Milano Skewer**

Salami Milano wrapped around  
black olive and marinated peppers

## **Mango Chutney Black Foie Gras**

Tangy mango chutney with Foie  
Gras breads

## Afternoon Tea (£37.50) (served as sharing stands)

As per all of our packages we provide the table linen, napkins, cutlery, crockery and table glassware. Our afternoon tea consists of:

- A selection of delicate finger sandwiches
- Quiches
- Gala pie
- Savoury scones with butter and fruit scones with clotted cream and strawberry preserve
- A selection of cakes and desserts
- Luxury fruit skewers
- A selection of tea's

*\*Alternative options available for guests with dietary requirements*

# Three Course Menu (£55.00)

## STARTERS

**Please choose one meat or fish dish and one vegetarian dish.**

Smoked salmon, pickled cucumber, dill & caper soured cream served with rye bread

Confit duck leg, braised lentils, caramel vinegar, micro herbs (supplement £3.50)

Wild mushroom & truffle oil soup with artisan roll (v)

Serrano Ham, manchego & pomegranate antipasti board (supplement £1.00)

Ham hock terrine, piccalilli, cornichons, toasted sourdough and pea shoots

Prawn & crab cocktail, tobasco spiced mayonnaise served with granary bread (supplement £2.00)

Goats cheese and red onion marmalade tart, with cherry tomatoes, rocket, toasted pine nuts and balsamic glaze (v)

Courgette & mint soup with parmesan croutons and artisan roll (v)

Smoked mackerel and horseradish pate, beetroot salsa, granary toast and watercress

## MAINS

**Please choose one meat or fish dish and one vegetarian dish.**

Chicken supreme and crisp Serrano with pea puree, dauphinoise potato and sautéed kale

Potato gnocchi, braised leeks, toasted walnuts in a cream & winterdale shaw cheese (v)

Pan fried sea bass fillet, brown shrimp & tarragon butter, garlic roasted potatoes and seasonal greens (supplement - £1.00)

Risotto with Pea, courgette, mint and rosary goats cheese(v)

Hake fillet, white beans, chorizo, spinach and aioli

Slow braised lamb shank with parsnip crisps, red cabbage and creamy mash

Slow cooked pork belly with fondant potato, Bramley apple puree and seasonal veg

Slow braised ox cheek served with celeriac remoulade, creamy mash and roasted carrot

Roasted vegetable strudel with red pepper coulis and seasonal veg (v)

Cod fillet with fennel, spring onion, caper, orange & dill dressing served with crushed herb potatoes and seasonal greens

## DESSERTS

Please choose two of the following desserts.

Lemon tart, mixed berry coulis,  
hazelnut brittle and vanilla cream

Lemon posset with berry coulis and  
shortbread

Milk chocolate mousse, pistachios,  
caramel crisp, vanilla cream &  
chocolate sauce

Pomegranate mess – seasonal  
fruits, meringues & vanilla cream  
Spiced fruit compote with vanilla  
ice cream

Lemon ginger treacle tart served  
with honey ice cream and orange  
syrup

Trio of desserts – lemon posset,  
chocolate delice, iced nougat  
(supplement - £2.50)

British cheese board, chutney,  
seasonal fruits and gourmet  
crackers (supplement - £2.50)

White chocolate cheesecake and  
raspberries

Apple tart tartin, vanilla custard  
and toasted almonds

Warm chocolate fondant with  
vanilla ice cream

# VEGAN THREE COURSE (€55.00)

## STARTER

Courgette & mint soup

Roasted cauliflower, Tahini dressing, toasted almonds

Fresh tomato, olives & basil on garlic Ciabatta with balsamic glaze

Avocado, chickpea & spinach salad with a mustard dressing

## MAINS

Wild mushroom ragout with rigatoni & salsa verde

Potato gnocchi, braised leeks, walnuts & cream

Moroccan tagine with pomegranate cous cous

Roasted vegetable strudel with a red pepper coulis, seasonal veg

## DESSERT

Coconut panna cotta with a berry coulis

Chocolate & passionfruit tart with a passionfruit sorbet

Chocolate brownie, raspberries & vanilla ice cream

Trio of sorbets

# EXECUTIVE TWO COURSE BBQ

(£43.00)

Please choose 4 meat, or fish options and include 1 vegetarian option.

Then choose 4 options from our sides and salads menu

Gourmet Beef burger with a brioche bun,  
cheese, gherkins & sauces

Malaysian chicken satay with a peanut  
relish

Gourmet vege burger, brioche bun, cheese  
(v)

Spiced lamb kofta with a beetroot and  
raita dip

Piri Piri chicken

4oz 28-day matured sirloin steak  
(supplement - £3.00)

Asian spiced salmon fillets with chilli &  
spring onion

Smoky bourbon BBQ pork ribs  
(supplement - £2.00)

Mint & garlic butter butterflied leg of  
lamb

Marinated garlic & rosemary lamb loin  
chops

Jerk halloumi & med veg skewers (v)  
Selection of butcher's sausages

Mustard & sage pork chops

Smoked bacon wrapped halloumi with  
sweet chilli

Pulled BBQ jackfruit (Vg)

Lime, chilli & soy tuna steaks (supplement  
- £2.50)

## SIDES AND SALADS

Apple slaw

Fresh garden salad

New potatoes, basil pesto &  
sundried tomato

Continental potato salad

Mediterranean vegetable & pearl  
barley salad  
Greek salad

Spiced lentil, spinach & chickpea  
salad

Corn on the cob, chilli & honey  
butter

Conchigliette pasta salad

Caesar salad

Green bean, walnut & herb salad

Mozzarella, beef tomatoes, basil &  
olive oil

## DESSERTS

**Please choose two of the following to accompany BBQ.**

Lemon posset, berry coulis,  
shortbread

White chocolate cheesecake,  
raspberries

Chocolate brownie & Baileys  
banana trifle

Panna cotta with poached seasonal  
fruit

1 scoop of sorbet

Apple tart tartin, vanilla custard,  
toasted almonds



## **CHILDRENS MENU (choose 1 dish) (£30.00)**

### **STARTER**

Pizza puffs with mixed salad (v)

Fresh melon (v)

Garlic bread with cheese (v)

### **MAIN**

Sausage and mash with gravy

Penne in a tomato ragu (v)

Chicken goujons with mash and peas (v)

### **DESSERT**

Two scoops of ice cream

Chocolate & banana trifle

Fresh fruit salad

# TWO COURSE HOT BUFFET (£40.00)

Our two-course hot fork buffet is a less formal yet elegant way of allowing your guests to enjoy a variety of different foods from our menu

**Please choose two meat or fish dishes and one vegetarian dish.**

Classic beef bourguignon with  
pickled baby onions

Jack Daniels pulled BBQ pork

Thai green chicken curry

Penne in a spicy Arrabiata sauce (v)

Moroccan spiced lamb tagine

Macaroni cheese with crispy  
pancetta

Coq au Vin with smoked lardons  
and button mushrooms

Roasted vegetable lasagne (v)

Fish pie crumble

Sweet potato, chickpea curry with  
spinach (v)

Tex mex chilli con carne

Tandoori chicken masala  
Slow braised beef

Wild mushroom stroganoff (v)

# TWO COURSE COLD BUFFET (£40.00)

**Please choose two meat or fish dishes and one vegetarian dish.**

Roast beef with horseradish sauce.

Ham carved on the bone with  
onion jam.

Smoked turkey breast with  
cranberry sauce.

Antipasti charcuterie platter  
Stuffed red peppers with feta and  
basil (v).

Chicken breast wrapped in  
pancetta stuffed with mozzarella  
and sundried tomatoes.

Salmon fillets with a light  
vinaigrette dressing.

## Sides & Salads

**Please choose three items from the sides and salads & two options from the dessert menu**

Basmati rice

Fresh garden salad

Roasted garlic potatoes

Buttered new potatoes

Creamy herb mash

Mediterranean vegetable cous cous

Green bean & walnut salad

## DESSERT

Lemon posset, berry coulis,  
shortbread

Apple tart tartin, vanilla custard,  
toasted almonds

White chocolate cheesecake,  
raspberries

Chocolate brownie & Baileys  
banana trifle

Panna cotta with poached fruit

# HOG ROAST BANQUET (£1800.00)

(Minimum 80 guests)

Kent's finest outdoor reared pig, cooked and served on a spit with plenty of crispy golden crackling.

## Served with the following.

Potato roasties.

Gourmet rolls.

Fresh garden salad.

Selection of sauces.

## VEGETARIAN OPTIONS

### Please choose one of the following.

Goat's cheese and caramelised red  
onion tart.

Roasted vegetable tartlets.

# EVENING FOOD

Gourmet Beef burgers (or three  
bean Vege burgers) £8.50

*Served with Monteray jack cheese, gherkins,  
lettuce, tomatoes & chipotle mayo*

Fish goujons and chips cones

£6.00 *Delicate fillets of fish served with chip  
shop style chunky chips*

Mexican burrito box

£10.50 *Chilli beef or Shredded chicken served  
with salsa, guacamole, cheese & spicy rice  
(vegetarian option available)*

Sizzling chicken, pulled pork or beef  
fajitas £9.00 *Classic fajitas with cheese, soured*

*cream & chives, lettuce, salsa & spicy rice  
(vegetarian option available)*

Pulled pork buns £6.00

*Served with Bramley apple sauce and stuffing  
(Jackfruit served as Vegetarian/Vegan option)*

Pad Thai £9.00 *Authentic spicy Thai  
noodles served with prawns*

Bacon butties £4.50 *Oakwood smoked  
bacon served in a soft white bap*

Seafood or Vegetarian paella

£9.00 *Seafood or mixed vegetable paella*

Grazing tables £21.00

*A selection of fingerfoods, sandwiches, breads, oils,  
dips, antipasti, salads, cheeses, chutneys*

Finger foods £11.00

*Please select 6 items : Satay peanut skewers, lamb  
kofta's with raita, chicken goujons with Texan  
BBQ sauce, Peri Peri chicken drumsticks, Seasonal  
vegetable tarts (v), Vegetable spring rolls (v),  
Chilli & mango prawns, Cheese potato skins (v),  
Falafel & houmous pita's (v & vg), Mini prawn  
cocktails, crudites with dips (v & vg), vegetable  
samosas with yoghurt & mint dip (v)*

Chicken or vegetable madras

£9.00 *Classic Indian curry served with rice,  
mini naan bread & chutney*

British & continental cheeseboard

£6.00 *A selection of cheeses, gourmet crackers  
and fresh fruit*

Evening BBQ £11.00

*A selection of burgers, piri piri chicken, Halloumi  
& vegetable skewers (v) & Bratwurst served  
with a side salad*

## Bowl Foods (£6.00 each)

An increasingly popular and sociable way to enjoy food. Served in individual china bowls, the concept of guests enjoying foods of all different flavours and cuisines whilst on the go is fast becoming an ever present at any event or wedding.

- Beef chilli, nachos, jalapenos, guacamole
- Vegetarian chilli, guacamole (v)
- Chicken madras, rice, nan, mango chutney
- Cumberland sausage, mash & onion gravy
- Smoked jackfruit, white beans, aoli (v)
- Falafel, houmous & mixed grain (v)
- Antipasti rigatoni
- Jerk chicken, rice & peas
- Asian prawn noodles
- Mac n cheese (v)
- Chickpea, sweet potato & chorizo stew – can be made vegetarian
- Smoked haddock chowder
- Vegetable curry (v)
- Thai green chicken curry, jasmine rice
- Beef bourguignon, creamy mash
- Sweet and sour chicken, rice, prawn crackers

## Sweet Course Bowl Foods (£6.00 each)

- Classic Eton Mess with Kentish strawberries and summer fruit coulis
- Summer fruit crumble with a quenelle of Channel island clotted cream
- Chocolate brownie with Baileys banana trifle
- Lemon posset with fruit coulis and shortbread
- Panna cotta with season fruit topping
- Sticky toffee pudding with Vanilla custard
- Tiramisu

# DRINKS PACKAGE

*£25.00 per guest*

## *WELCOME DRINK*

*Pimm's*

*Prosecco*

*Bottle of Peroni lager*

## *TOAST DRINK*

*Pimm's*

*Prosecco*

*Bottle of Peroni lager*

## *HALF A BOTTLE OF WINE PER PERSON (OPTIONS SEASONAL)*

*5 assorted bottles of wine available on each table consisting of the following:*

*Red*

*White*

*Rosé*

## *NON ALCOHOLIC & CHILD OPTION (12.00 PER GUEST)*

*Welcome drink - Fruit juice, soft drink or mocktail*

*Toast drink - Fruit juice, soft drink or mocktail*

*Jugs of juice and water provided on tables*



*All prices shown are per person (other than hog roast option).*

*Special dietary requirements can be catered for, please ask for full details.*

*All prices include VAT and includes the hire of cutlery, crockery, waiting and clearing staff, table linen and napkins.*