

INTIMATE MENU

CHOOSE UP TO 2 STARTERS, 2 MAIN COURSES PLUS 1 VEGETARIAN AND 2 DESSERTS

STARTERS

SOUPS

SLOW ROASTED BUTTERNUT SQUASH & SWEET POTATO SOUP WITH GARLIC CROUTONS

SLOW ROASTED TOMATO & BASIL SOUP FINISHED WITH BASIL PESTO

PEA & HAM SOUP WITH SHREDDED HAM & CROUTONS

CHILLED SUMMER TOMATO & RED PEPPER GASPACHO

VEGETARIAN STARTERS

PUFF PASTRY TARTLET BAKED WITH RED ONION MARMALADE, GOATS CHEESE & OVEN DRIED TOMATOES

SLOW ROAST TOMATO AND MOZZARELLA PUFF PASTRY STACK WITH A BASIL PESTO AND ROCKET

FISH STARTERS

SMOKED SALMON FISHCAKE WITH ROCKET & A TARTARE SAUCE

SMOKED SALMON & CRAYFISH PARCEL WITH SHAVED CUCUMBER & HERB DRESSING

WARM THAI MARINATED KING PRAWNS WITH AN ASIAN RIBBON SALAD

MEAT STARTERS

HOT CHICKEN KOFTAS WITH A CRUNCHY GEM LETTUCE & A CREAMY YOGHURT DRESSING

SATAY MARINATED CHICKEN FILLETS WITH CRISP GEM LETTUCE & YOGHURT DRESSING

MELON AND PARMA HAM WITH FRESH ROCKET, CHERRY TOMATOES AND A LIGHT VINAIGRETTE

BLEAK HOUSE COURSE PATE WITH PICKLES AND FARMHOUSE BREAD

PRESSED HAM TERRINE, BLEAK HOUSE CHUTNEY, FARMHOUSE TOAST

SALAD OF GOATS CHEESE, CURED SERRANO HAM & BALSAMIC DRESSING

MAINS

MEAT

ROASTED CHICKEN BREAST WITH BUTTERED SUMMER CABBAGE, LARDONS OF PANCETTA, ROASTED SHALLOTS & A THYME JUS

ROLLED STUFFED LOIN OF PORK, CELERIAC MASH WITH GREEN BEANS FINISHED WITH A CARAMELISED APPLE PUREE & RED WINE SAUCE

HONEY MUSTARD GLAZED CHICKEN BREAST WITH A WILD RICE TIMBALE, SUMMER VEGETABLES & WITH A LIGHT TARRAGON CREAM SAUCE

SLOW COOKED SHOULDER OF KENTISH BEEF WITH DAUPHINOISE POTATOES, BRAISED CARROTS AND A ROSEMARY INFUSED JUS

FISH

SALMON AND CRAB FISHCAKES SERVED WITH RIBBON VEGETABLES & A LIGHT BEURRE BLANC

ROASTED FILLET OF SALMON WITH A WARM BRONZE FENNEL, GREEN BEAN & NEW POTATO SALAD WITH A SALSA VERDI DRESSING

BAKED ROULADE OF LOCAL PLAICE STUFFED WITH A KING PRAWN MOUSSE, SUMMER VEGETABLES & A GARDEN HERB CREAM SAUCE

VEGETARIAN

WILD MUSHROOM AND SPINACH RISOTTO SERVED WITH WILTED ROCKET & SHAVED PARMESAN

ROASTED MEDITERRANEAN VEGETABLE STACK ON A CHARRED PORTOBELLO MUSHROOM WITH WILD ROCKET & A BASIL PESTO DRESSING

BAKED CRISPY FILO PASTRY VEGETABLE STRUDEL WITH A ROASTED TOMATO & GARLIC SAUCE

WILD MUSHROOM AND SPINACH FILO PASTRY PARCELS SERVED ON CHAR GRILLED PARMESAN POLENTA WITH A TOMATO AND SHALLOT SALSA

DESSERTS

ETON MESS: LAYERS OF CRUSHED MERINGUE, LOCAL STRAWBERRIES, CHANTILLY CREAM & DRIZZLED WITH BERRY COULIS

WARM TREACLE TART SERVED WITH VANILLA ICE CREAM & FRESH RASPBERRIES

INDIVIDUAL VANILLA CHEESECAKE TOPPED WITH A WILD BERRY COMPOTE

WARM BELGIUM CHOCOLATE BROWNIES WITH A QUENELLE OF CREAM & BERRY COULIS

WARM STICKY TOFFEE PUDDING, TOFFEE SAUCE & VANILLA ICE CREAM

RICH CHOCOLATE TORTE WITH FRESH RASPBERRIES & A QUENELLE OF WHIPPED CREAM

PASSION FRUIT DELICE WITH PINEAPPLE SALSA AND COCONUT BISCUIT

CARAMELISED VANILLA CRÈME BRÛLÉE WITH SHORTBREAD BISCUITS & FRESH RASPBERRIES

CARAMEL PANNA COTTA WITH BLEAK HOUSE GINGER BREAD & A CHOCOLATE SAUCE

CHOCOLATE & ORANGE TART WITH VANILLA ROASTED KUMQUATS & MINT SYRUP

SPICED POACHED PEARS WITH HOT CHOCOLATE SAUCE AND VANILLA ICE CREAM

TRIO OF PROFITEROLES: ORANGE, VANILLA & CHOCOLATE WITH A WARM CHOCOLATE SAUCE