

# PLATINUM MENU

CHOOSE UP TO 2 STARTERS, 1 GRANITA, 2 MAIN COURSES PLUS 1 VEGETARIAN AND 2 DESSERTS SERVED WITH A KENTISH CHEESE PLATTER & PETIT FOURS

## STARTERS

### SOUPS

SLOW ROASTED BUTTERNUT SQUASH & SWEET POTATO SOUP WITH GARLIC CROUTONS & TRUFFLE OIL

CHILLED SUMMER TOMATO & RED PEPPER GASPACHO

THAI TOM YUM SOUP WITH KING PRAWNS, LEMON GRASS, CHILLI & GINGER

SHELLFISH BISQUE FLAVOURED WITH GINGER & LEMONGRASS WITH A LOCAL CRAB TOTELINNI

### 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

SESAME CRUSTED TUNA LOIN AND DRESSED RAMSGATE CRAB, AVOCADO, ORIENTAL DRESSING

POACHED SALMON BALLOTINE, POTATO SALAD, HORSERADISH CRÈME FRAICHE

BEETROOT & CITRUS CURED SALMON, POTATO MOUSSE, DILL DRESSING

LOCAL LOBSTER & CRAB TART WITH A SHAVED FENNEL SALAD & A SAFFRON MAYONNAISE

WARM THAI MARINATED KING PRAWNS WITH AN ASIAN RIBBON SALAD

### MEAT STARTERS

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

PRESSED GUINEA FOWL, CHICKEN & HAM TERRINE, BLEAK HOUSE CHUTNEY, FARMHOUSE TOAST

CONFIT CHICKEN AND LEEK CROUSTILLIANT, SALTED ALMONDS & WATERCRESS

SMOKED DUCK BREAST, WILD ROCKET WITH PORT & BALSAMIC ROASTED FIGS

CONFIT DUCK SPRIN ROLL WITH AN ASIAN SALAD & HOISIN DRESSING

SATAY MARINATED CHICKEN FILLETS WITH CRISP GEM LETTUCE & YOGHURT DRESSING

### PLATTER STARTERS

ANTIPASTI PLATTER OF PARMA HAM, CURED SALMON, ROASTED VEGETABLES, SUN-DRIED TOMATOES, GRILLED ARTICHOKE HEARTS & BRUSCHETTA (PLATTERS TO BE TAKEN BY THE WHOLE WEDDING PARTY)

MEZZE PLATTER OF MEDITERRANEAN MEATS, BUFFALO MOZZARELLA, SUNDRIED TOMATOES AND ROASTED VEGETABLES, HUMMUS, ASSORTED BREADS, OLIVE OIL AND BALSAMIC VINEGAR (PLATTERS TO BE TAKEN BY THE WHOLE WEDDING PARTY)

## GRANITA

MOJITO, LIMONCELLO, CITRUS GIN & TONIC, STRAWBERRY, CHAMPAGNE & ORANGE, BLACKCURRANT, RASPBERRY

## MAINS

### MEAT

ROASTED GUINEA FOWL BREAST & CONFIT LEG, BUTTERED SUMMER VEGETABLES, LARDONS OF PANCETTA, ROASTED SHALLOTS & A THYME JUS

DUO OF PORK: ROASTED LOIN & SLOW COOKED BELLY, CARAMELISED APPLE PUREE, FONDANT POTATO & A RED WINE SAUCE

HERB CRUSTED RACK OF LAMB WITH DAUPHINOISE POTATOES, BRAISED SUMMER VEGETABLES & A ROSEMARY & REDCURRANT JUS

TRADITIONAL FILLET OF BEEF WELLINGTON WITH GRATIN DAUPHINOISE, FRENCH BEANS & CHANTENAY CARROTS WITH A WILD MUSHROOM & MADEIRA JUS

### FISH

ROASTED SALMON FILLET WITH A CRAB CRUST WITH RIBBON VEGETABLES & A LIGHT SHELLFISH SAUCE

ROASTED FILLET OF LOCAL WILD SEABASS WITH A SUN DRIED TOMATO & CHORIZO RISOTTO & SALSA VERDI DRESSING

BAKED ROULADE OF LOCAL LEMON SOLE STUFFED WITH A KING PRAWN & SCALLOP 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 & SHALLOT SALSA

## **DESSERTS**

TRIO OF BERRIES: BLACKBERRY DELICE, STRAWBERRY SABLE & RASPBERRY SORBET

WHITE, DARK & MILK CHOCOLATE MOUSSE WITH A RASPBERRY PARFAIT & RASPBERRY SAUCE

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 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

## **CHEESE PLATTER**

SELECTION OF 4 KENTISH CHEESES WITH A VARIETY OF BISCUITS, CHUTNEYS, CELERY & GRAPES

## **PETIT FOURS**

SELECTION OF BLEAK HOUSE CHOCOLATE TRUFFLES, RASPBERRY MACARONS & PASSIONFRUIT JELLIES