

The Feast of Saint Valentines

200- per couple (100- per head)



Arrival

A glass of Laurent-Perrier La Cuvée Rosé champagne

Complimentary to the table:

Fresh baked bread and Netherend farm butter

Starters

Deconstructed King Prawn Prawn & Crayfish Cocktail GF P

Scallops with Bacon Lardons & Chimichurri GF

Soup du Jour GF VE

Baked Camembert GF

With hot honey and Kentish sourdough.

Ham Hock Terrine

With pickle and Kentish sourdough.

Main Event

Kentish Squash, Cranberry & Red Onion Tagine VE GF

Slow-roasted Kentish squash in a spiced North African sauce, slowly infused with orange, cinnamon, cranberries and sultanas. Served with rice.

8 Hour Slow-cooked Lamb Shank

With creamed potatoes, seasonal roast vegetables and jus.

Stuffed Chicken Breast

With mozzarella, tomato chorizo and spinach on a bed of waffle fries, with chorizo and baby spinach and a Dijon and tarragon dressing.

Fish Pie P

Scottish salmon & cod and British Isle hake in a rich white sauce, creamed potatoes and seasonal vegetables

8oz 35 day Hung British Sirloin Steak GF

Served with triple-cooked chips and a choice of sauce: peppercorn, hollandaise, white truffle hollandaise, chimichurri .

Pudding

Vegan Chocolate Salted Brownie VE GF

Served with vegan vanilla ice cream

New York Baked Cheesecake V

Served with salted caramel ice cream

Kentish Apple crumble V

Served with custard

Warm Kentish Pear and Ginger Cake VE

Served with vegan vanilla ice cream

Cheese

Everyone knows the moon's made of cheese" - Wallace & Gromit, 1989

A small selection of Kentish Cheeses with artisan Biscuits to share.

- V** Suitable for Vegetarians
- VE** Suitable for Vegans
- VE** Vegan on Request
- GF** Gluten Free
- GF** Gluten Free on Request
- P** Suitable for Pescatarians