

# 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**  

**Baked Camembert** 

With hot honey and Kentish sourdough.

**Scallops with Bacon Lardons & Chimichurri** 

**Ham Hock Terrine**

**Soup du Jour**  

With pickle and Kentish sourdough.

## Main Event

**Kentish Squash, Cranberry & Red Onion Tagine**  

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** 

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

**8oz 35 day Hung British Sirloin Steak** 

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

## Pudding

**Vegan Chocolate Salted Brownie**  

Served with vegan vanilla ice cream

**Kentish Apple crumble** 

Served with custard

**New York Baked Cheesecake** 

Served with salted caramel ice cream

**Warm Kentish Pear and**

**Ginger Cake** 

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.

-  Suitable for Vegetarians
-  Suitable for Vegans
-  Vegan on Request
-  Gluten Free
-  Gluten Free on Request
-  Suitable for Pescatarians