

A SPRING'S DAY - SET MENU

25- FOR TWO COURSES OR 30- FOR THREE COURSES



STARTERS

Soup of the day

Individual Baked Camembert

With Kentish Hot Honey and Toasted Sourdough

Birchden Cold Asparagus

With a Champagne Dressing

Pressed Ham Hock Terrine

With Traclements Piccalilli and Toasted Sourdough

Birchden Asparagus and Poached Eggs

With Hollandaise

MAINS

Aubergine Halloumi and Harissa Bake

With Mixed Leaves

Slow Roasted Pork Loin

With Calvados Apple Jus, Spring Greens and Creamed Mashed Potato

Roast Chicken Breast

With Bacon, Birchden Asparagus, New Potatoes and Seasonal Leaves

Vegetarian Cauliflower Curry

With Wild Rice

Teriyaki Salmon Rice Bowl

With White Rice, Edamame, Avocado and Pickled Cucumber

Harissa Lamb Rump (Served Pink)

With Baby Hasselback Potatoes and Chimichurri

Vegan Penang Curry

With Sticky Rice

Beef and Cauliflower Curry

With Wild Rice

PUDDINGS

Kentish Apple Crumble

With Custard

New York Style Cheesecake

Spring Berries Crumble

With Custard

Millionaires Slice

With Salted Caramel Ice Cream

Vegan Sticky Toffee Pudding

With Ice Cream