

Weald of Kent Dining

Menu A

Chef's Homemade Soup of the Day
Served with herb croutons

Collops of Chicken
On a bed of Asian noodles with a sweet chilli dressing

Galia Melon Rosettes
Topped with crisp leaf salad and fruit coulis

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Pan Fried Liver and Bacon
Served on a bed of creamed potatoes with a lyonnaise sauce

Seared Delice of Salmon
Served over crushed olive new potatoes, seasonal vegetables and a fish cream sauce

Homemade Creamy Chicken Korma
Served with white rice and mango chutney with two poppadoms

8oz Sirloin Steak (£4.00 Supplement)
Served with a side salad, grilling garnish and chipped potatoes

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Spotted Dick Pudding
Served with fresh custard

Exotic Fresh Fruit Salad
Served with fresh pouring cream

English and French Cheeses
Served with celery, grapes and biscuits

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Freshly Brewed Coffee and Tea
Served with chocolate mints

£17.00 Per head for three courses

£13.00 Per head for two courses

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Menu B

Chef's Homemade Soup of the Day

Served with herb croutons

Chilli Glazed Salmon

On a bed of Singapore noodles with a sweet chilli jam

Ardennes Pate

On a bed of crisp leaf salad with balsamic dressing and melba toast

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Char grilled Chicken Supreme

Served with fondant potato, seasonal vegetables and a café au lait sauce

Cumberland Sausage Lyonnaise

Served over creamed potatoes topped with onion rings

Mediterranean Vegetable Lasagne

Served with dressed side salad and fresh garlic bread

8oz Sirloin Steak (£4.00 Supplement)

Served with a side salad, grilling garnish and chipped potatoes

A Selection of Curry

Chosen by you from our buffet, served with rice and Indian snacks

(Served on Tuesday and Wednesday Evenings only from 6.00pm-9.30pm)

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Sticky Toffee Pudding

Served with fresh cream

Rich Chocolate Ganache

Orange compote and Chantilly cream

English and French Cheeses

Served with celery, grapes and biscuits

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Freshly Brewed Coffee and Tea

Served with chocolate mints

£17.00 Per head for three courses

£13.00 Per head for two courses

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Menu C

Chef's Homemade Soup of the Day

Served with herb croutons

Classic Prawn Cocktail

Served with a lemon wedge and buttered brown bread

Char grilled Mediterranean Vegetables

Over continental leaf salad, topped with shaved Parmesan and balsamic glaze

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Lemon and Parsley Crusted Cod Fillet

Over fresh green beans, served with buttered new potatoes and a butter sauce

Minted Leg of Lamb Steak

Over parsley mashed potato served with seasonal vegetables and rich pan juices

Pan Fried Pork Medallions

Over buttered Savoy cabbage, fondant potato and apple jus

8oz Sirloin Steak (£4.00 Supplement)

Served with a side salad, grilling garnish and chipped potatoes

A Selection of Curry

Chosen by you from our buffet, served with rice and Indian snacks

(Served on Tuesday and Wednesday Evenings only from 6.00pm-9.30pm)

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Chocolate Fudge Brownie

Served warm with chocolate sauce and fresh pouring cream

English and French Cheeses

Served with celery, grapes and biscuits

Glazed Lemon Tart

Topped with Chantilly cream, finished with fruit coulis

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Freshly Brewed Coffee and Tea

Served with chocolate mints

£17.00 Per head for three courses

£13.00 Per head for two courses