GROUP DINING MENU

weald of kent golf course & hotel

KITCHEN HOURS
12:00pm - 9:00pm

SMALL PLATES

GARLIC & ROSEMARY FLATBREAD [VE]

HOMEMADE SOUP OF THE DAY [VE] *toasted sourdough*

CHICKEN LIVER PARFAIT *Onion marmalade / toasted brioche*

GLAZED GOAT'S CHEESE [V, GF] *pickled beets / rocket / balsamic dressing / candied walnuts*

MAINS

PIE OF THE DAY *creamed mashed potato / peas / gravy*

SEABASS FILLET [GF] *confit potato / sprouting broccoli / cherry tomato / chimichurri*

CHICKEN PARMIGIANA *panko bread crusted chicken breast / spaghetti / tomato sauce / parmesan*

ROAST ROSCOFF ONION TART [VE] *roast potatoes / root vegetables / gravy*

HAM, EGG AND CHIPS [DF] *honey & English mustard glazed ham / free-range eggs / triple cooked chips / house salad*

CHUCK STEAK BURGER *smoked bacon / onion / Monterey Jack cheese / pickles / iceberg lettuce / beef tomato / burger sauce / triple cooked chips / coleslaw*

BEYOND MEAT BURGER [VE] *smoked applewood cheese / chilli jam / pickles / iceberg lettuce / beef tomato / triple cooked chips / house salad*

DESSERT

WARM CHOCOLATE BROWNIE [V, GF] *white chocolate crumb / whipped cream*

STICKY TOFFEE PUDDING *caramel sauce / vanilla ice cream*

VANILLA CRÈME BRÛLÉE [V] *shortbread biscuit*

ENGLISH CHEESE SLECTION *Chutney / grapes / celery / crackers*

MÖVENPICK ICE CREAM [V, GF] *vanilla / strawberry / Swiss chocolate / rum & raisin / caramelita caramel / vegan vanilla*

2 course £26.50 per person

3 course £31.95 per person

For tables of 6 or more a 12.5% discretionary service charge will be added to the bill.

For allergen advice please ask your server on each visit as recipes may change. We do take additional measures when told about allergens. However, while we do our best to reduce the risk of cross-contamination, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk