Table d'hote dinner menu

Saturday, 05 September 2009

Starter

Carrot, honey & ginger soup

chive sour cream

Ballantine of Scottish salmon

smoked salmon, crab mousse, cucumber relish

Confit duck leg

celeriac remoulade, apple dressing, wild watercress

Main

Roast leg of Sladden farm Portland lamb

dauphinoise potato, spring greens, mint hollandaise

Fillet of black bream

new potato terrine, aubergine caviar, sun blushed tomatoes, confit fennel

Wild mushroom & potato gratin

Red wine emulsion, baby turnips

Dessert

Caramelised lemon tart

strawberry eton mess

Hogweed & orange crème brulee

chocolate & kahlua mousse, espresso jelly

Plate of Kentish cheeses

grape chutney, biscuits (£ 3 supplement)

3 Course £ 24.95 --- 2 Course £ 18.95

Coffee £ 2 Latte or Cappuccino £ 2.50 Petit Fours £ 1.50