



## BISHOPS

Please choose 1 dish from each of the following courses to create a set meal for your entire party

### STARTERS

Seasonal soup  
*With crusty bread*

Chicken liver & Brandy parfait <sup>(600)</sup>  
*With toasted sourdough, onion chutney, sliced radish,  
gherkin and dressed watercress leaves*

Prawn, mango, chilli and coriander salad <sup>(600)</sup>  
*With balsamic dressing*

Sweet potato falafel bites <sup>(v/vg) (600)</sup>  
*On mango chutney with pomegranate, mint  
& red onion salsa, pea shoots and lemon oil*

### MAINS

Roast topside of beef  
*Served with Yorkshire pudding and red wine gravy*

12 Hour pressed pork belly  
*Creamy celeriac purée, crackling shard, watercress  
with maple & apple sauce*

Chicken supreme  
*Served with a creamy sundried tomato, parmesan,  
mustard & garlic butter sauce*

Baked cod loin  
*With chorizo cream sauce*

**All served with a selection of seasonal vegetables and potatoes**

### DESSERTS

Warm triple chocolate brownie <sup>(v)</sup>  
*With sweet black cherry compote, clotted cream and a chocolate flake*

Coconut and citrus posset <sup>(v)</sup>  
*With mango and passion fruit compote & shortbread biscuits*

Blackcurrant delice <sup>(v/vg) (600)</sup>  
*With raspberry coulis, lemon sorbet and candied walnuts*

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Coffee & mints <sup>(v)</sup>

**£26.95**

**PER HEAD**

**Vegetarian and vegan alternatives are available**



## SPITFIRE

Please choose 1 dish from each of the following courses to create a set meal for your entire party

### STARTERS

Seasonal soup  
*With crusty bread*

Pressed ham hock terrine <sup>(600)</sup>  
*Spring onion & leek purée with toasted sourdough shards*

Porcini mushroom arancini <sup>(v) (600)</sup>  
*With a gorgonzola hollandaise, pepper poppers, dressed watercress and toasted sunflower seeds*

Beetroot cured smoked salmon <sup>(600)</sup>  
*Topped with a lemon, horseradish & chive crème fraîche, lemon oil dressed watercress and a side of charcoal bread*

### MAINS

Roast leg of lamb  
*With lemon stuffing, red wine & mint jus*

Striploin of beef  
*With Yorkshire pudding, horseradish & mustard jus*

Corn fed chicken supreme  
*Served with caramelised shallot & fennel purée and tomato concasse*

Chalk steam trout <sup>(600)</sup>  
*On a bed of watercress, leek & mascarpone sauce, topped with lemon & crab mousse*

**All served with a selection of seasonal vegetables and potato**

### DESSERTS

Indulgent Lotus biscoff slice <sup>(v/vg)</sup>  
*A crunchy biscuit base topped with baked mousse & biscoff crumbs and served with fresh strawberries & strawberry compote*

Lemon posset <sup>(v) (600)</sup>  
*With berry compote and shortbread fingers*

Chocolate & pecan torte  
*With mascarpone, crystallised orange cream and candied pecans*

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Coffee & mints <sup>(v)</sup>

**£29.95**

**PER HEAD**

**Vegetarian and vegan alternatives are available**



## WHITSTABLE BAY

Please choose 1 dish from each of the following courses to create a set meal for your entire party

### STARTERS

Seasonal soup  
*With crusty bread*

Burrata mozzarella <sup>(600)</sup>  
*With tomato, basil pesto, toasted pine nuts and drizzled with balsamic glaze*

Smoked salmon and prawn cocktail <sup>(600)</sup>  
*With avocado, cherry tomatoes, Marie Rose sauce & artisan sourdough*

Pressed duck & chicken terrine <sup>(600)</sup>  
*Butternut squash purée, toasted sourdough and dressed leaves*

### MAINS

Striploin of beef  
*With Yorkshire pudding & pancetta bourguignon jus*

Guinea fowl supreme  
*With Orchard view cider, mushroom, wholegrain mustard & tarragon cream*

Stone bass fillet  
*With roasted celeriac, marjoram and pepper sauce & caramelised onions*

Roasted lamb loin chops  
*With salsa verde & pistachio dust*

**All served with a selection of seasonal vegetables and potato**

### DESSERTS

Chocolate & hazelnut croquant  
*Black cherry compote & clotted cream*

Prosecco & elderflower jelly <sup>(600)</sup>  
*With blueberries, raspberries and Chantilly cream*

Warm apple & sultana frangipane tart <sup>(v)</sup>  
*With vanilla cream*

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Coffee & mints <sup>(v)</sup>

**£35.95**

**PER HEAD**

**Vegetarian and vegan alternatives are available**



## VEGETARIAN & VEGAN

The following dishes have been designed specifically for your vegetarian & vegan guests.  
Please select one of the following dishes in place of your chosen starter & main course.

### STARTERS

Avocado and tofu mini toast <sup>(600)</sup> (v/vg)

*With red onion, pickled cucumber, toasted pumpkin  
& sesame seeds all finished with a drizzle of sriracha sauce*

Beetroot falafel bites <sup>(600)</sup> (v/vg)

*On mango chutney with pomegranate, mint &  
red onion salsa, pea shoots and lemon oil*

Crispy thyme charred polenta <sup>(600)</sup> (v/vg)

*On a wild mushroom ragu, topped with rocket leaves*

Crushed avocado and sautéed mushrooms <sup>(600)</sup> (v/vg)

*On toasted sourdough with onion confit and quinoa houmous*

Kale & onion fritters <sup>(600)</sup> (v/vg)

*With spicy aubergine chutney, dressed rocket leaves,  
pomegranate seeds & flaked toasted almonds*

Roast tandoori spiced cauliflower florets <sup>(600)</sup> (v/vg)

*On tahini soya yoghurt topped with pickled red cabbage,  
pomegranate molasses, coriander & pumpkin seeds*

Sicilian thyme & honey charred artichokes and courgettes <sup>(600)</sup> (v)

*Caramelised lemon quinoa, pink pickled onions and crushed pistachios*

Meatless Mediterranean kofta kebabs <sup>(600)</sup> (v/vg)

*Served with tomatoes, parsley, shredded carrot, pickled red onions in a sumac  
& lemon dressing with warmed griddled floured tortillas and mint dipping sauce*



## VEGETARIAN MAINS

Creamy wild mushroom, cranberry and spinach Wellington <sup>(v)</sup>  
*With buttered herb new potatoes*

Persian red quinoa, squash & pistachio nut roast <sup>(600) (v)</sup>  
*With sumac roasted Brussels sprouts, fennel & broccoli with red pepper & tomato sauce*

Courgette, pistachio & mushroom nut loaf <sup>(v)</sup>  
*With creamy peppercorn sauce & seasonal vegetables*

Porcini mushroom & truffle mezzaluna parcels <sup>(v)</sup>  
*With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil*

Asparagus, pea & cheese ravioli <sup>(v)</sup>  
*With soya & green beans and a herb pesto*

Potato gnocchi <sup>(v)</sup>  
*Sautéed with peas and courgette, finished with vegan cheese & rocket leaves*

Sweet potato, cannellini bean & quinoa croquette <sup>(v)</sup>  
*With rocket, heritage tomato relish, roasted onions, orzo pasta salad and bell pepper coulis*

Beetroot & goats cheese tortellini <sup>(600) (v)</sup>  
*With herb pesto, watercress & rocket salad, pickled fennel & toasted pine nuts*



## VEGETARIAN MAINS

Creamy wild mushroom, cranberry and spinach Wellington <sup>(V)</sup>  
*With buttered herb new potatoes*

Persian red quinoa, squash & pistachio nut roast <sup>(600) (V)</sup>  
*With sumac roasted Brussels sprouts, fennel &  
broccoli with red pepper & tomato sauce*

Courgette, pistachio & mushroom nut loaf <sup>(V)</sup>  
*With creamy peppercorn sauce & seasonal vegetables*

Porcini mushroom & truffle mezzaluna parcels <sup>(V)</sup>  
*With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil*

Asparagus, pea & cheese ravioli <sup>(V)</sup>  
*With soya & green beans and a herb pesto*

Potato gnocchi <sup>(V)</sup>  
*Sautéed with peas and courgette, finished with vegan cheese & rocket leaves*

Sweet potato, cannellini bean & quinoa croquette <sup>(V)</sup>  
*With rocket, heritage tomato relish, roasted onions,  
orzo pasta salad and bell pepper coulis*

Beetroot & goats cheese tortellini <sup>(600) (V)</sup>  
*With herb pesto, watercress & rocket salad, pickled fennel & toasted pine nuts*



## YOUNG GUESTS

We want to ensure that everyone has a fabulous day to remember, including your young guests. With them in mind we have created a special 'Young Guests' menu for those 12 years of age and under.

*Please choose 1 dish from each of the following courses to create a set meal for all of your young guests*

### ARRIVAL DRINK

Apple or Orange juice

### STARTERS

Seasonal soup  
*With crusty bread*

Garlic bread <sup>(v)</sup>

Vegetable sticks <sup>(v/vg)</sup>  
*With red pepper houmous*

### MAINS

Roast beef & Yorkshire pudding

Roast chicken breast

Tomato & herb pasta <sup>(v/vg)</sup>  
*With dressed leaves*

*All served with a selection of seasonal vegetables and potatoes*

### DESSERTS

Meringue nest <sup>(v)</sup>  
*With raspberry ripple ice cream & raspberry coulis*

Triple chocolate cookie <sup>(v)</sup>  
*Topped with clotted cream ice cream and drizzled with warm chocolate sauce*

**£15.00**

PER HEAD



## FINGER BUFFETS

### ORCHARD VIEW

Selection of sandwiches

*Maple roasted ham & tomato | Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade <sup>(v)</sup>*

Fried spiced tortilla chips with houmous, salsa & guacamole for dipping <sup>(v/vg)</sup>

Salt & vinegar chicken wings with blue cheese dip

Seasoned skin on wedges with Kentish tomato chutney <sup>(v)</sup> | Pork sausage rolls

**£12.95** PER HEAD

### MASTER BREW

Selection of sandwiches

*Pulled salt beef & BBQ mustard | Maple roasted ham & tomato  
Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade <sup>(v)</sup>*

Mini Yorkshire puddings with roasted chicken, lemon stuffing & cranberry mayonnaise

Braised leek Welsh rarebit toasts <sup>(v)</sup> | Cocktail sausages with Bombay curry glaze

Plaice goujons with tartare sauce | Seasoned skin on wedges with Kentish tomato chutney <sup>(v)</sup>

**£14.95** PER HEAD

### BUFFET ADD ONS

*In addition to all our buffets you can enhance your meal with the following dishes*

Dressed salmon £6.95 per head | Kentish cheese board £7.95 per head

**All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones.**

**Menu subject to change**





## CANAPÉS

*Homemade canapés make an ideal accompaniment to your reception drinks.*

Fresh fig, walnut & stilton bon bon sticks <sup>(v)</sup>

Smoked salmon & dill blini's

Roasted Mediterranean vegetable & goats cheese canapé cups <sup>(v)</sup>

Fried sesame feta & watermelon sticks

Baby plum tomatoes, basil, olive & mozzarella skewers <sup>(v)</sup>

Crispy bacon & braised leek Welsh rarebit

Aromatic seared salmon phaenang on rye bread

Confit chicken parfait & roasted mushroom blini's

Balsamic mushroom, herb & tapenade canapé cups <sup>(v/vg)</sup>

Chicken, caramelised shallot & asparagus canapé cups

*Please select 3 of the above to be served with your reception drinks*

£9.95  
PER HEAD

*Additional choices will be charged at £2.95 per person, per item*

### SWEET CANAPÉS

*Ideal for finger buffets @ £2.95 each per head (please choose 1 option)*

Mini chocolate churro shots

Lemon curd & ginger cheesecake lollipops

Chocolate brownie, raspberry & marshmallow