

Christmas Party Menu 2007
Lunchtime & Evening - £32.00 per person

Appetisers

Roasted Plum Tomato & Basil Soup with Garlic Croutons
Potted Prawn & Whisky-Cured Salmon with Lime & Dill Dressing
Black & White Pudding Terrine with Kentish Plum & Rosemary Compote
Brown Shrimp & Queen Scallop Risotto with Parsley & Sage Dressing
Confit of Kentish Widgeon on Roasted Beetroot & Rosemary Rosti
Prawn & lobster Bisque served with garlic Croutons
Plum Tomato, Goats Cheese & Crispy Basil with Balsamic & Olive Oil

Mains (all served with seasonal vegetables)

Pot Roast Guinea Fowl with venison & Apricot Sausage, Pearl Barley & Spring Onion
Trout Fillet Stuffed with Braised Artichoke, Olive Bread & Toasted pine nuts
Wild Mushroom Risotto with Truffle oil & Parmesan Shavings
Roast Kentish Turkey with Roast Potatoes, Chipolatas, Stuffing, Cranberry Sauce
Scotch Beef Wellington with Roast Fondant Potato & a Port & Shallot Reduction
Haunch of Godmersham-Estate Venison on Mashed Swede & Carrot with
Caramelised Banana Shallots
Half Local lobster "Thermidor" with Rocket, Parmesan & Aged Balsamic
Braised Fennel & Broad Bean on Herb & Stilton Bread Pudding with White Wine
& Cream Dressing

Dessert Selection

Individual Christmas pudding with Brandy Sauce
Dark Chocolate & Chestnut Terrine
British Cheeseboard with Crackers
Bramble Fruit Brulee with Amaretto Biscuit
Lemoncello & Mint Sorbet