



Platinum Menu

Please choose **three** starters, **three** main courses and **three** desserts to offer your guests.

Starters

Home Smoked Wood Pigeon

Kentish apple compote, caramelised walnut (GF)

Potted Salmon

hollandaise, watercress (GF)

Pomegranate & Pistachio Quinoa

roasted pepper puree, vegetable crisps (Ve) (DF)

Cornish Crab Remoulade

avocado mousse, devilled tomatoes, pickled daikon (GF)

Kentish Blue Cheese

charred broccoli, caramelised quince & hazelnut crumb (V) (GF)

Goats Cheese Mousse

honey pearls, oat biscuit (V)

Mains

Duck Breast

cauliflower puree, charred cauliflower, red chard, Parisian potato, red wine jus (GF)

Pan-Fried Sea Bass

buttered spinach, clams, poached cod cheeks, confit potatoes, fish sauce (GF)

Beef Wellington

charred onion, dauphinoise, spinach & red wine jus

Rump of Lamb

pomme anna, lamb belly croquette, baby vegetables, lamb jus (GF)

Spiced Poached Pear

fennel puree, red chard, balsamic pearls (V) (GF)

Beetroot Gnocchi

artichoke puree, candied walnut, watercress (V) (GF)

Octopus

risotto nero, lobster bisque

Desserts

Coconut Milk & Papaya Panna Cotta

compressed raspberry & lychee (DF) (Ve)

Dark Rum & Chocolate Torte

charred coconut, pistachio ice cream

White Chocolate & Coffee Parfait

amaretto jelly, gooseberry compote

Rice Pudding

rhubarb

Lemon & Honey Tart

limoncello & yoghurt ice cream, raspberry meringue

Lady Baillie Chocolate Bomb

We kindly ask that you advise us **14 days prior** to your event of your guest's individual choices along with a table plan and any individual special dietary requirements.