



DINNER IN A BOX

SPRING-SUMMER 2008

We recommend that for your convenience you select the same dishes for each person for each course

We are happy to help design a menu of your own, with your ideas & preferences

£17.50 per person (inclusive)

STARTERS

Fresh Homemade Soup & Homemade Bread, Ask for Chef's Recommended Flavour

Duo of Fresh Honey Dew Melon with Fresh Berries & Pimm's Syrup & Mint

A Light Puff Pastry Tart Topped with Pesto Roasted Mediterranean Vegetables & Creamy Feta

Spicy Prawn Cocktail, Crisp Salad, Chilli Infused King Prawns & Avocado with a Honey, Coriander & Tomato Salsa

Homemade Country Pate with Our Homemade Chutney – Ask for Chefs Choice

MAIN COURSES

Rosemary & Red Wine Infused Tender Rack of Kentish Lamb Oven Roasted With A Red Wine Jus

Smoked haddock in a Chardonnay & Saffron Sauce, en Papillotte

Fillet Of Pork Pan in a Delicate Blue Cheese, Apple and Wholegrain Mustard Creamy Sauce

Corn Fed Breast of Chicken Stuffed under the skin with Baby Spinach, Ricotta & Nutmeg

Wild Mushroom & Risotto Cakes, Golden & Crisp with Homemade Tomato Sauce

The Chef will select the freshest & most suitable vegetables & potatoes to accompany your meal; these will also come prepared like the rest of your meal – with a no fuss way of cooking

DESSERTS

Tiramisu & Tia Maria Cheesecake, dusted with heavy cocoa powder

Homemade Coconut Panna Cotta with Caramelised Mango & Pineapple

Rich Bailey Irish Cream & Chocolate Torte with Marbled Chocolate Curls

Individual Handmade Summer Puddings with Berry Coulis & lightly whipped Double Cream

Peach Melba Tartlets, Sweet Pastry, Crème Patissiere, Slices of Peach & Fresh Raspberries with Raspberry Coulis

Subject To VAT @ 17.5%

KEY (V) = VEGETARIAN