LYMPNE CASTLE

Food & Wine Club Menu
April 28th 2017

Canapes on arrival

Starters

Poached Salmon and Asparagus Terrine served with Mixed Leaves, Dill Bread & a Citrus Dressing (V, N)

Smoked Chicken Caesar Salad, Little Gem lettuce, Sliced Smoked Chicken, Classic Caesar Dressing with Shaved Parmesan (N)

Dovetail of Melon with Seasonal Berry Compote and Cassis Dressing (V, Ve, D, G, N, E)

Chicken Liver Parfait served with Rocket Salad, Red Onion Marmalade (G, N, E)

Sweet Potato with Pancetta Soup (G, D, N, E)

Trio of Smoked Fish with a Saffron Potato Salad and Tomato & Caper Dressing (V, G, D, N, E)

Goats Cheese on a Beetroot Carpaccio with Sundried Cherry Tomatoes and Chive Dressing (V, D, G, N, E)

Mains

Thyme & Mustard Marinated Sirloin of Beef with Homemade Yorkshire Puddings And a Rich Red Wine Gravy (N)

Smoked Bacon wrapped Supreme of Chicken with Wild Mushroom & Brandy Sauce (G, N, E)

Rack & Black, best end of Lamb stuffed with locally made Black Pudding served with Pan Juices & an Onion Chutney (D, N, E)

Herb Crusted Tenderloin of Kentish Pork, filled with a Brioche & Sage Stuffing With a Cider Jus (D, N)

Roasted Fillet of Salmon served on Crushed Charlotte Potatoes with a Verde dressing & Tomato Concasse (V, G, N, E)

Fillet of Bream on a Mussel & Saffron Broth with Ribboned Carrots & Courgettes (V, D, N, E)

Spinach, Porcini Mushroom & Goats Cheese Cannelloni with a Tomato & Basil Sauce & Parmesan Cream (V, N, E)

Desserts

Brule - Classic Vanilla (V, N)

Trio of Chocolate Mousse with Seasonal Berries (V, N)

St Clements Cheesecake (Orange & Lemon) - (Lemon Base) (V, N, E)

Banoffee Pie with a Biscuit Base (V, N, E)

Trio of Desserts - Lemon Posset (V, N, E)   Baileys filled Profiterole (V, N)   Strawberry Cheesecake (V, N, E)

Pear & Almond Frangipane Tart
A Sweet Pastry Case filled with a Poached Pear & an almond scented Frangipane served with a Honey Comb Ice Cream (V)

Apple & Cinnamon Pie (V, N)

Coffee and after dinner mints
£30 per person including coffee
* Please note your choices will need to be pre ordered*