



## LYMPNE CASTLE

### **Food & Wine Club Menu** **2<sup>nd</sup> March 2017**

*Canapes on arrival*

#### Starters

*Chicken liver parfait flavoured with brandy accompanied by toasted brioche*

*Salad of shitaki mushrooms and coriander served with a balsamic dressing*

*Homemade vegetable soup flavoured with fresh garden herbs*

*Dovetail of Seasonal Melon with Parma Ham, fresh Figs and Pesto Dressing*

*Confit of Duck Rillettes with a Micro Herb Salad, Walnut Bread & Pear Chutney*

*Roulade of Smoked Salmon and Prawns served with a Soft Herb Salad, Lemon Mayonnaise*

*Slow cooked Belly of Pork on Black Pudding with Kentish Apple Three Ways*

#### Mains

*Fillet of monkfish wrapped in prosciutto crudo served on a smoked garlic butter sauce*

*Breast of chicken garnished with asparagus served with a roasted garlic and thyme jus*

*Roast loin of pork served with an apple and prune compote, calvados sauce*

*Baked aubergine rolls filled with feta cheese coated in a rich basil and tomato sauce*

*Roasted Leg of Kentish Lamb seasoned with Garlic & Rosemary, with a Red Currant Jus*

*Grilled Fillet of Sea Bass on a Herb Mash with Parsley & Lemon Butter*

*Shitake Mushroom Stroganoff served with Aromatic Herb Rice*

#### Desserts

*Strawberry layered shortbread with a strawberry and mint coulis*

*Rich chocolate mousse served with a cinnamon anglaise*

*Raspberry tart topped with roasted pistachio's set on a fruit coulis*

*Apple strudel served with custard*

*Steamed Treacle Sponge served with Custard*

*Trio of Chocolate Mousse with Seasonal Berries*

*Raspberry & White Chocolate Cheese Cake*

**£30 per person including coffee**

**\* Please note your choices will need to be pre ordered\***