



## **Classic Brassiere**

### **Starters**

Smooth chicken liver parfait with red onion chutney and brioche toast

King prawns in lemon, chilli and coriander butter, on a dressed mixed leaf salad and aioli dip

Portobello mushroom topped with beef tomato, caramelised onion and grilled goats cheese with pesto dressed rocket (V)

### **Mains:**

Grilled sirloin steak on stilton flavoured creamed potatoes with a port and mushroom jus and seasonal green vegetables

Salmon fillets on wilted spinach, asparagus, rosemary and garlic sautéed potatoes and a lemon beurre blanc

Parmesan, butternut squash and toasted pine nut risotto topped with parsnip crisps (V)

### **Deserts:**

Vanilla creme brulee with strawberries and shortbread biscuits

Cheese board of biscuits and local Kent cheeses

Rich chocolate torte with Chantilly cream and raspberries

Our dishes may contain traces of nuts  
All allergen information for our dishes is available on request

