

Private DINING

24 hour delegates will receive a credit of £12 per person should the group choose to upgrade to private dining. We are happy to cater for any dietary requirements that your guests may have. To assist us please advise in good time of any such requirements. Alternatively, in addition to the menus listed below, our chef will be happy to design a menu around your group's specific requirements if necessary.

Dinner menu 1

Roasted Red Pepper and Plum Tomato Soup (v)
With a virgin basil oil

Pan Seared Chicken Supreme
Resting on chicory smoked potato puree with a medley of rosemary and thyme roasted vegetables and finished with a rich red wine jus

Cream Filled Profiteroles (v)
Drizzled in a warm chocolate sauce and sprinkled with freeze dried raspberries

Coffee and Chocolate Truffles
£19.85

Dinner menu 2

Chicken Liver Parfait
Topped with sage butter. Served with warm toasted brioche and a dressed leaf salad

Grilled Supreme of Salmon
With mascarpone, lemon and green pea risotto. Accompanied by chargrilled asparagus and pea shoots

Vanilla Panna Cotta
With a tangy rhubarb and ginger compote

Coffee and Chocolate Truffles
£21.00

Dinner menu 3

Roquefort and Pear Tartlet (v)
With chicory and walnut salad and a spiced Cumberland syrup

Tenderloin of Pork in a Grain Mustard 'Café au Lait' Sauce
Accompanied by scallion mash, roasted chantenay carrots and curly kale

Lime and Mascarpone Cheesecake (v)
With a crisp toasted coconut tuille

Coffee and Chocolate Truffles
£24.00

Dinner menu 4

Beetroot Cured Gravlax of Salmon
With a dill and horseradish dressing and a curly endive and fine herb salad

Slow Braised Lamb Tagine
A fruity North African dish with chickpeas and flaked almonds. Accompanied by a warm tabbouleh salad and flatbread

Traditional Sticky Toffee Pudding (v)
With crème Anglaise

Coffee and Chocolate Truffles
£26.00

Dinner menu 5

Sun-blushed Tomato and Parmesan Arancini (v)
Creamy balls of risotto, deep fried to a golden and crispy finish, resting on a peppery rocket salad

Grilled Fillet of Seabass
With lemon and paprika couscous, pak choi and steamed baby corn. Finished with a pomegranate and fennel dressing

Cranachan (v)
A luxurious blend of whipped double cream, honey, Toasted oats and raspberries. Finished with a dash of Scotch whisky

Coffee and Chocolate Truffles
£28.00

Dinner menu 6

Goats Cheese and Caramelised Red Onion Crostini (v)
Served on a bed of rocket leaves with an aged balsamic reduction and roasted garlic oil

Rump of Lamb
Pink roasted. With rosemary creamed potatoes, braised beetroot and buttered leek rondels. Complimented with a redcurrant jus

Caramelized Lemon Tart (v)
With lavender scented cream and crushed meringue

Coffee and Chocolate Truffles
£31.00

Dinner menu 7

Portabello Mushroom and Watercress Brushetta (v)
Drizzled in a hazelnut, lemon and parsley dressing

Stuffed Breast of Guinea Fowl
Filled with sun-blushed tomato and basil farci and set upon a bed of sweet roasted Mediterranean vegetables and baby potatoes. Dressed with sauce vierge

Salted Caramel Cheesecake (v)
Complimented with a cherry compote

Coffee and Chocolate Truffles
£32.00

Dinner menu 8

Poached Salmon and Monkfish Terrine
With pickled cucumber, Melba toast and a dill and mascarpone dressing

Roasted Breast of Gressingham Duck
Smoked duck croquette, braised savoy cabbage and a sour cherry glaze

Warm Chocolate Brownie (v)
Served with garden mint ice cream

Coffee and Chocolate Truffles
£34.00

Dinner menu 9

Lobster Bisque
Garnished with white crab meat, crème fraiche and chives

Fillet of Beef
Cooked pink and dressed in a rich pearl onion and red wine sauce. Served with butter braised Chateaux potatoes, celeriac and apple puree and a chargrilled baby courgette and red amaranth salad

Chocolate Fondant (v)
A rich chocolate pudding with a molten centre, with caramel ice cream and crushed caramel pieces

Coffee and Chocolate Truffles
£41.00

Vegetarian Alternatives

Please let us know the number of vegetarians/vegans in your party upon booking. If required please select one alternative dish for all vegetarians/vegans in your party. Where appropriate vegetarian options will be garnished in line with the main course chosen. Vegetarian and vegan alternatives carry no supplementary charge.

Wild Mushroom, Asparagus and Leek Pithivier

Mushrooms, charred asparagus and baby leeks bound in a light balsamic cream wrapped in a crisp pastry casing



Goats Cheese, Baby Spinach and Toasted Pine Nut Arancini

Creamy Arborio rice balls bound with goats cheese, baby spinach and toasted pine nuts in a crispy breadcrumb shell



Tian of Herb Baked Portobello Mushroom

Stacked with buffalo mozzarella and basil. With a lemon and herb beurre noisette



Camembert, Green Pea and Asparagus Tartlet

With roasted vine tomatoes



Sun-blushed Tomato and Rocket Risotto

Finished with basil pesto, baked walnuts and crème fraiche

Vegan Alternatives

Pumpkin, Chickpea and Coconut Curry

Served with a steamed rice timbale



Wild Mushroom and Tarragon Linguine

Nestled on a roasted red pepper and plum tomato ragout



Roasted Squash Vol au Vent

Filled with a warm sun blushed tomato, cannellini bean and leek salad.

All prices are exclusive of VAT. We will endeavor to cater to all dietary requirements on request. Please note all our dishes may contain nuts or nut derivatives, please ask for advice. (V) = Vegetarian

The prices quoted are exclusive of VAT. Prices and menus may be subject to change without prior notice.

Meet

Sleep

Eat

Relax

www.kenthillpark.com