

CANAPES

Cucumber terrine bites
Chicken liver parfait crusting
Smoked salmon and cream cheese roll
Tempura prawns
Curried Parsnip Cappuccino
Brie and grape brochette
Feta and tomato cucumber cup
Squash and feta crostini
Fig, Brie and Parma ham roll
Hummus and olive pitta sticks
Bloody Mary and Crayfish Shot

APPETIZER

Hendricks Gin and tonic Cured Salmon, beetroot 3 ways and saffron mayo
Baked Camembert, sweet onion chutney and frozen grapes
Ham Hock and goose terrine, celeriac remoulade and onion jam
Duck Liver pate, sun blushed tomatoes and Melba toast
Fresh Fig with mozzarella, pomegranate and sweet red wine reduction
Seared Tuna Loin, avocado puree, chilli and lime dressing

MAINS

Trio of Bethersden beef, sirloin, shin and meatball with grain mustard mash
Chargrilled Belly Pork with apple mash and puree, black pudding and red wine syrup
Chicken Breast with Brie and Parma ham, wild mushroom sauce and leek rosti
Bacon Wrapped Cod Loin with creamed potato, squash puree, wild mushroom
fricassee and samphire
Duo of Local Lamb with sweet potato 3 ways and redcurrant jus
Chargrilled Aubergine, beef tomato and mozzarella stack, vegetable spring roll and
roasted tomato sauce
Roasted Squash with spiralled vegetable stuffed mushrooms

DESSERTS

Chocolate mousse cup with salted caramel and peanut brittle
Trio of crème Brule, raspberry, hazelnut and cappuccino
Tonka bean panna cotta with berry ice cream and shot
Flamed Lemon tart with lemongrass ice cream and passion fruit
Eton Mess cheesecake with popping candy

Swarling Manor

Kents Hidden Secret