

## SOUPS

Minted pea & feta soup with crème fraîche

Creamy onion, potato & cheese soup

Seasonal squash with red pepper & mild chilli

Mild curried parsnip soup, sour cream & poppadum chips

Mushroom soup with crisp noodles & coriander leaves

Rich tomato, fennel & saffron fish chowder with crispbread croutons & basil oil

## APPETIZER

Salmon, leek & potato tart with lemon butter sauce

A wedge of warmed rich Provençale tart on vegetable julienne with red pepper coulis

Chicken liver & brandy pate with lavoshe & apple & ale chutney

White wine poached pear with Parma ham, parmesan & white balsamic dressing on mixed baby leaves

Goats cheese salad on roasted red peppers & spinach leaves with walnut & honey dressing

## MAINS

Breast of chicken stuffed with celeriac & basil wrapped in Parma ham sat on sweet potato mash with basil & chicken jus

Parceled fillet of slow braised lamb with tomato, pepper, fresh herbs & garlic wrapped in filo

Slow roasted pork loin with redcurrant glaze & black pudding mash

Short crust pie of beef, onion & ale with mustard mash & a rich ale sauce

Local beef brisket slow cooked with red wine, bay leaf & red onion: parsnip puree & red wine sauce

Twice cooked Ashmore soufflé with mustard sauce

Aubergine cannelloni with roasted peppers & mozzarella with tomato butter sauce

## DESSERTS

Individual Summer pudding with whipped cream

Patisserie filled profiteroles with warm chocolate & caramel sauce

Salted caramel cheesecake with a salted caramel sauce

Sticky date & chocolate pudding with butterscotch sauce

Buttermilk panna cotta with berry sauce & tuile biscuits

English apple & custard tart with cider syrup

*Swarling Manor*

Kents Hidden Secret