

## Sunday Lunch Special with Jazz Singer

Sunday 13<sup>th</sup> August 2023

### STARTERS

CHILLED GAZPACHO SOUP (DF, V, VG)

brunoise of vegetables and basil oil, toasted olive bread croutes\*

PANKO BREADED KING PRAWNS

compressed watermelon, smoked paprika aioli, dill oil, fizzy endive\*\*

CHARGRILLED ASPARAGUS TIPS

crispy hens egg, Beurre Blanc sauce, smoked salmon\*

CHICKEN LIVER BALLOTINE (GF, DF)

wrapped in pancetta, mustard and garlic mayonnaise, Cumberland dressing, micro herb

### MAINS

ROASTED TOPSIDE OF KENTISH BEEF (GF)

with Yorkshire pudding, seasonal vegetables, red wine jus

ROASTED CHICKEN SUPREME (DF)

served with sage and onion stuffing, seasonal vegetables, thyme jus

PAN SEARED SALMON STEAK (DF, GF)

thyme roasted new potatoes, balsamic glazed cherry tomatoes, charred red pepper coulis, crispy basil leaves

FETA CHEESE GNOCCHI WITH GARDEN PEA VELOUTÉ (DF, V, VG)

vegan cheese tuile biscuit, vegan wild garlic butter

### DESSERTS

WHITE CHOCOLATE FONDANT (GF, V)

strawberry compote, honeycomb ice cream

PIÑA COLADA PINEAPPLE PARFAIT (V)

malibu and lemon syrup, coconut shavings, meringue crumb

SUMMER FRUITS PUDDING (GF)

vanilla Chantilly cream, raspberry coulis, fresh mint\*\*\*

SELECTION OF KENTISH AND CONTINENTAL CHEESES

celery, grapes, and chutney (£4.25 supplement)

**2 courses £29.50 or 3 courses £36.50**

**Coffee and Petit Fours £3.00**

A 10% discretionary service charge will be added to your bill.

All gratuities go directly to all staff.

\*(can be adapted for a gluten free diet upon notification)

\*\* (can be adapted for a gluten free and/or vegetarian diet upon notification)

\*\*\* (can be adapted for a vegan diet upon notification)