WEALD of KENT
GOLF COURSE & HOTEL

Group dining menu

Starters

Braised beef & cheese croquettes, mustard mayonnaise

Homemade soup & bread (V)

Baked camembert, toasted sourdough, tomato chutney (V)

Tempura fried king prawns, chilli jam

Mains

Sea bass fillet, coconut & lime rice, bok choy, soy & ginger sauce

Chicken supreme, potato terrine, sweet corn, onion puree, chive velouté (GF)

Sweet potato gnocchi, tender stem broccoli, gorgonzola, toasted hazelnuts (V)

Confit duck leg, smoked potato mash, roasted shallot, kale, red wine jus (GF)

Steak & ale pie, steamed vegetables, new potatoes

Dessert

Bramley apple & blackberry crumble, custard

Hot chocolate fondant, salted caramel ice cream

Amaretto crème brûlée, biscotti

English cheese board, chutney, celery, grapes & biscuits

Solley's dairy ice cream & sorbet selection (GF)

Coffee & Chocolate Mints

£24.50 per person 3 courses

£19.95 per person 2 courses

Name									T O T A L
Beef croquette									
Soup of the Day									
Camembert									
Prawns									
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Sea bass									
chicken									
Gnocchi									
Duck leg									
Steak Pie									
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Apple crumble									
Chocolate fondant									
Crème Brulee									
Cheese Board									
Solley’s Dairy Ice Cream									

For allergen advice please ask your server on each visit as recipes may change. We do take additional measures when told about allergens. However, while we do our best to reduce the risk of cross-contamination, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.