



Bradbourne House

# *The Braeburn Collection*

Please select 2 Starter, 2 Main, and 2 Dessert

## STARTER

Pressed terrine of Suffolk ham hock, chicken, savoy cabbage, East Malling apple and vanilla puree

The Bradbourne Seafood Cocktail, crisp lettuce, handpicked Cornish crab,  
spiced avocados, tiger prawns with cocktail sauce

Salad of char-grilled "Panzanella" vegetables,  
Laverstoke Park buffalo mozzarella, toasted hazelnut pesto (v)

Duck roulette with caramelised onion confit, crisp ciabatta toasts  
and served with seasonal baby leaves

Free range chicken on soft herb basil polenta with crispy pancetta  
and fava beans, basil & tomato verde

Salad of cold smoked "Severn and Wye" salmon, pickled beetroot,  
soft cooked Staveley farm egg, sour dough croute

## MAIN

Slow cooked Shoulder of Kentish lamb, Dauphinoise potato,  
caramelised local roots, fine beans and white port jus

Pan seared fillet of sea bass on harissa crushed potatoes, buttered spinach and shellfish bisque

Slow cooked Dingley Dell belly of pork on buttered cabbage and smoked bacon, fondant potato,  
Chantenay carrots, tender stem broccoli and herb jus

Fillet of Herefordshire beef with braised shin of beef, thyme infused roasted potatoes,  
seasonal vegetables, red wine and thyme jus

Ashford farm free range chicken breast with a buttered potato fondant, baby carrots,  
seasonal greens and lemon thyme jus

Pan fried fillet of salmon with ribbon vegetables, fine beans and new potato  
and celeriac crush, finished with a creamed lobster bisque

Roasted seasonal vegetable stack with halloumi, slow cooked tomato ragout,  
drizzled with basil pesto & rocket

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## **DESSERT**

Rich dark chocolate mousse with layers a raspberry coulis and topped with an orange crumb

New York style baked cheesecake with warm blueberry compote, crème fraiche and chocolate

Vanilla panna cotta with poached Kentish rhubarb and lemon shortbread

Summer pudding with a berry compote, raspberries and Chantilly cream

Warm sticky toffee and pecan pudding with a butterscotch sauce

Seasonal British cheeses served with selected biscuits, homemade fruit chutney, grapes and celery

## **BEVERAGE**

Selection of filter coffee and tea to include; English Breakfast, Earl Grey, fruit and herbal infusion