



Bradbourne House

Buffet Selection

THE BRAEBURN COLLECTION

PLEASE SELECT 1 STARTER, 1 FROM THE SPIT, ALL BUFFET SALADS AND CONDIMENTS AND 2 DESSERTS

PLATED STARTER

Severn and Wye smoked salmon Nicoise salad with Kalamata olives, soft boiled egg and French dressing

Shawarma spiced Kentish lamb and roasted pepper skewers with raita

Lemon and dill marinated king prawns, blistered cherry vine tomato with a seasonal leaves and a citrus vinaigrette

Moroccan spiced Ashford chicken with a fragrant preserved lemon and coriander cous cous
and roasted vegetables with rocket

Asparagus, caramelised red onion and feta tart with mizuna, parmesan shavings, balsamic reduction

FROM THE SPIT

Whole roasted local rare breed pig basted with cider, sage and garlic with East Malling apple sauce*

Leg of tender Kentish lamb marinated with rosemary, garlic and thyme with a fresh mint sauce

Whole roast free range Ashford chicken marinated in lemon and thyme and served with yogurt and herb dressing

Topside of Hereford beef in Cornish sea salt and cracked black pepper,
served with caramelised red onion and tomato chutney

Succulent leg of pork with sage and crisp crackling, served with East Malling apple sauce

BUFFET SALAD AND CONDIMENTS

Seasonal garden salad served with a French vinaigrette

Caesar salad with garlic and herb ciabatta croutons, rich Caesar dressing with shaved Parmesan

Fresh sliced beef tomatoes with buffalo mozzarella, topped with basil pesto and cracked black pepper

Classic Greek salad with feta, Kalamata olives and heritage tomatoes

Three cabbage coleslaw of white, red and savoy cabbage, carrot, spring onion and fresh herbs,
bound in a light mayonnaise

Pickled potato salad with flat parsley, dill and spring onions

Fresh bread selection of white, brown, wholemeal rolls and floured baps

Selection of sauces

Buffet Selection

BUFFET DESSERT

Individual Eton mess layers of meringue with strawberries and cream finished with a rich strawberry coulis and fresh mint

Fresh seasonal fruit skewers

Banoffee pie with vanilla infused cream

Orange cheesecake brownie

Summer Bakewell tart, cherry

BEVERAGE

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

Dinner Selection

THE BARDSEY COLLECTION

PLEASE SELECT 2 STARTER, 2 MAIN, AND 2 DESSERT

STARTER

Kent pea soup with crispy ham, broad beans, shoots, mint dressing and served with home baked bread

Whipped ricotta, baked fig and candied walnut salad with fresh Comice pear and mizuna salad

Free range chicken and prune terrine accompanied by smoked chicken beignet with warm toasted brioche, baby herb salad and served with a red onion jam

Salad of prawn and Cornish crab, lemon and lime, "Bloody Mary", black pepper biscuit

Gressingham duck Ballantine, smoked duck, cherry compote, orange dressing and broad beans

Tiger prawn and pea risotto with seared scallop and lemon oil, parmesan crumb, micro cress

MAIN

Roasted breast of Gressingham duck, vanilla- lime mash, steamed pak choy, baby carrots and mange tout glazed, slow cooked duck leg bon bons and a soy and honey infused jus

Traditional beef fillet Wellington encased in puff pastry and served with roasted chateau potatoes cooked in goose fat, roasted carrots, seasonal green vegetables and a rich red wine jus

Breast of corn fed chicken filled with a wild mushroom and tarragon mousse, buttered fondant potato, baby carrots, seasonal green vegetables and a tarragon cream sauce

Grilled medallions of monk fish resting on buttered spinach with smoked bacon, chive and spring onion scented mash potato, baby carrots and lobster bisque

Rack of Kentish lamb with rosemary crumble, served with dauphinoise potatoes, chargrilled courgette, vine roasted baby tomatoes, fine beans parcel and red wine and rosemary jus

Pea and broad bean croquette, beetroot puree, crushed peas and marjoram, pea shoot, truffle and lemon

DESSERT

East Malling caramelised apple brulee with raspberry and lavender shortbread

A selection of local artisan cheeses served with water biscuits, celery and grapes and a fig chutney

Dark Belgian chocolate baked fondant with a Baileys cream and Kentish cherry compote

White chocolate bomb with a champagne jelly and blueberry puree

Classic glazed lemon tart with crème fraiche and berries

Kirsh soaked black cherry trifle with amaretto biscuit and vanilla cream

BEVERAGE

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