



Bradbourne House

Dinner Selection

THE GLADSTONE COLLECTION

PLEASE SELECT 1 STARTER, 1 MAIN AND 1 DESSERT

STARTER

Roasted plum tomato and sweet red pepper soup finished with crème fraiche and ciabatta croutons (v)

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

Ashford farm chicken and pancetta Caesar salad topped with parmesan shavings and focaccia croutes

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

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

Glazed golden cross goat cheese with prosciutto, rocket and walnut dressing

MAIN

Roasted Dingley Dell loin of pork with dauphinoise potatoes, a rich port and sage jus accompanied by seasonal vegetables and topped with an East Malling apple crisp

Oven roasted fillet of Scottish salmon with Provençale boulangère potatoes, balsamic roasted vine tomatoes and buttered French beans finished with a lemon & caper butter sauce

Slow cooked shin of beef with chestnut mushrooms served with creamed mashed potatoes, Chantenay carrots, glazed baby onions, seasonal green vegetables and topped with crisp puff pastry

Kentish old spot pork sausages glazed with honey, with grain mustard mashed potato, served with red caramelised onion gravy, roasted carrots, seasonal greens, beetroot crisps

Roasted Ashford farm chicken breast with buttered new potatoes, seasonal vegetables and finished with a smoked bacon, wild mushroom and tarragon sauce

Wild mushroom and asparagus risotto, parmesan shavings, balsamic reduction (v)

DESSERT

Bitter chocolate tart with a citrus crème fraiche

Classic Eton mess, layers of crisp meringue, strawberries, coulis and Chantilly cream with fresh mint

Lemon and ginger posset topped with gingerbread crumb and blackberry compote

White chocolate and raspberry delice with blackcurrant coulis

Warm treacle tart infused with orange and served with vanilla ice cream

East Malling apple and cinnamon tart topped with an oat crumble and served with pouring cream

BEVERAGE

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

Dinner Selection

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 Rilette 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

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

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