



Bradbourne House

Fork Buffet Selection

THE BRAEBURN COLLECTION

PLEASE SELECT ANY 8 AND 2 DESSERTS

COLD

Grilled herb marinated salmon and tiger prawn skewers with a fragrant lemon infused and coriander cous cous and gremolata dressing

Parma ham wrapped Ashford chicken filled with buffalo mozzarella and sun blushed tomato, served with a rocket pesto

Grilled asparagus salad with mizuna, roast cherry vine tomatoes, shaved pecorino and balsamic reduction

Kentish rare roast beef salad with watercress and creamed horseradish sauce

Chargrilled marinated Mediterranean vegetables with basil oil and parmesan shavings

A trio of roast, hot smoked and marinated salmon with seasonal leaves and salsa verde

HOT

Roasted honey glazed Ashford chicken breast served with a tarragon jus

Poached Scottish salmon with a chive and dill cream sauce

Garlic and lemon thyme marinated Mediterranean vegetable skewers with a basil oil and balsamic reduction

Roasted butternut and Golden cross goat cheese tart with a vine tomato and olive relish

Fire roasted red pepper, chargrilled butternut, spinach and sweet potato frittata served with a seasonal salad

Classic pan seared tuna with a warm nicoise salad

Hot lemon Ashford chicken Caesar salad with crunchy ciabatta croutons and shaved Parmesan

Honey and rosemary glazed seasonal vegetables

Selection of steamed seasonal green vegetables

Spanish potato salad with chorizo and butterbeans

Baby potatoes with herb butter

Selection of mixed breads to include ciabatta and cob rolls

Fork Buffet Selection

DESSERT

Cheese board to include; a fine selection of local cheeses served with artisan breads and crackers and complimented with celery, grapes and chutneys *

Classic glazed lemon tart with crème fraiche

Chilled fresh fruits, infused with a vanilla and star anis syrup

Chocolate and cherry crumble tart served with crème anglaise sauce

Seasonal and exotic fruit Pavlova with fresh pouring cream Lemon meringue pie

BEVERAGE

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

Fork Buffet Selection

THE BARDSEY COLLECTION

PLEASE SELECT ANY 8 AND 2 DESSERTS

COLD

Cromer crab with chilli and lime and avocado tian with mizuna leaves

Salad of cold smoked "Severn and Wye" salmon, pickled cucumber, soft cooked Staveley farm egg and rocket leaves

Marinated harissa corn fed chicken fillets with coriander micro cress and lemon and yogurt dressing

Kentish beef marinated in soy and wasabi and served chilled on Asian noodle salad

Parma ham wrapped around sweet melon, drizzled with an aged balsamic dressing and topped with fresh basil

Marinated artichoke, pepper and feta salad with Kalamata olives and a red wine herb dressing

HOT

Whole stripped beef loin, with wild mushrooms, fondant potato, rosemary and red wine jus

King prawns pan-fried with a garlic and herb cream sauce and served with seasonal greens

Baked Brixham cod with a parmesan crust and served with Perno, lemon and fennel cream sauce

Roasted rump of Kentish lamb with rosemary and thyme crumble served with dauphinoise potatoes and pan gravy

Corn fed chicken saltimbocca accompanied with rosemary and lemon roasted new potatoes

Chargrilled vegetables and goat cheese delice with a light tomato sauce topped with roasted pine nuts, basil oil and balsamic reduction

DESSERT

Vahlrona chocolate pudding with hot chocolate sauce

White chocolate and raspberry crème brûlée with lemon shortbread

Baileys and vanilla panacotta served with Kentish berries and fresh mint

Lemon and ginger posset topped with pecan crumble

Seasonal individual fruit platter with passion fruit

Individual specialty local cheeses with artisan breads, crackers, biscuits, red grapes, celery and spiced East Malling apple and sultana chutney*

BEVERAGE

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

*THIS OPTION WILL USE 3 OF YOUR BUFFET ITEM CHOICES