

125 Canterbury Road, Westgate-on-Sea, KENT CT8 8NL

<u>Three Course Set Dínner</u>

£29.95

Please select three choices from each meal option for your guests to choose from

Artisan breads & butter on the table (50p pp supplement)

STARTERS

Smoked Salmon served on toasted Focaccia with a Celeriac Remoulade, Lemon & Cucumber Butternut Squash & Thyme Soup (V, VE, GF, DF) Rustic Meat Terrine (GF) served with Bacon Jam & Crusty Bread (GF) Mushroom Camembert Al For no with toasted Ciabatta croutes with Tarragon infused oil (V, VE)

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MAIN COURSE

Crusted baked Cod Loin served on new potatoes, tender stem Broccoli & White Wine sauce. Gnocchi in Confit Tomato sauce, Seasonal vegetables with Thyme & dressing (GF)(Vegan) Braised Beef on Mustard Pomme Puree Onion Jus & crispy Leeks Chicken Supreme on Bacon Savoy Cabbage with New Potatoes & a wild Mushroom sauce (GF)

DESSERTS

Chocolate Mousse on Chocolate soil, Chocolate shards & sharp Raspberries (GF) Vanilla & honey Cheesecake served with Seasonal Fruit Sticky Toffee Pudding with Toffee Sauce & Ice Cream Cheese selection with homemade Chutney, Dates & Artisan Crackers



