

The
Orangery



Mothering Sunday Carvery ~ 31st March 2019

Welcome cocktail or mocktail for all guests

Starters

Butternut squash and sweet potato soup (v)
sweet potato crisps, cream, herbs

Smoked salmon, trout and prawn roulade

Confit duck leg bon bon with asparagus spears
pea mint purée, citrus sauce

Baked mini-camembert (v)
toasted bread, homemade chutney

Mains

Traditional Sunday Carvery

choice of three meats: lamb, beef, gammon, or have a slice of each!
selection of freshly-prepared vegetables, cauliflower cheese, and roast or new potatoes,
and of course our jumbo Yorkshire puddings!

~ or from the Kitchen ~

Roasted cod wrapped in Parma ham
garlic and rosemary new potatoes, garlic and lemon sauce
can be served without the Parma ham if required – please speak to your waiter

Tomato, mozzarella and red onion tarte tatin (v)
buttered new potatoes, tomato coulis

Desserts

Diplomat pudding with crème anglaise
Our take on a classic – using pains au chocolat and croissants

Black forest trifle

Individual banoffee pie

Trio of homemade ice cream
Belgian chocolate, vanilla Madagascar and strawberry

Three-course carvery priced at £19.95 per adult, £9.95 per child

All our produce is locally sourced wherever possible. We use the Butcher of Brogdale in Faversham, our fish is from Fruits de Mer in Broadstairs, and our vegetables and eggs are from Nash Farm in Margate.

Allergen information is available on request. Please speak to your waiter to discuss any allergies or food intolerances.

We operate a fair tips policy, where any and all tips are shared between all members of staff.