

Your CELEBRATION

Private Dining Package 3

£83.50pp inc VAT

This package includes a canape reception, with three course menu followed by tea, coffee and mints and includes venue hire; suitable for lunches and dinners.

Minimum numbers of 20 people per booking apply.

Canapes

A selection of the following

- Artichoke crostini (v)
- Chilli Prawns
- Beef mini Yorkshire puddings
- Smoked salmon & cream cheese blini
- Kalamata & sundried tomato (v)
- Duck rillettes with cornichon, shallot and parsley salsa on crisp crostini
- Goats cheese, walnut & fig with a parmesan shaving (v)
- Onion Jam and Brie Filo cup (v)
- Salami Milano Skewer

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Please choose two dishes from each course with one to include a vegetarian option

Starter

- Prawn cocktail served on a bed of lettuce with sauce Marie Rose
- Chicken liver pate with red onion chutney on sourdough baguette
- Buffalo mozzarella and beef tomatoes, basil, olive oil and balsamic glaze (v)
- Tomato soup with herby croutons and crème fraiche (v)
- Goats cheese and caramelised red onion tart, toasted pine nuts and a rocket salad (v)
- Courgette, mint and watercress soup with a parmesan crisp (v)
- Scottish smoked salmon with dill mustard sauce and micro salad
- Smoked duck breast on a bed of lambs lettuce and walnuts dressed with olive oil and sherry vinegar

Main

- Chicken breast wrapped in pancetta filled with mozzarella and sundried tomatoes
served with garlic rosemary potatoes, roasted root vegetables and a cream of mushroom sauce
- Beef bourguignon with pickled baby onions
served with creamy herb mash and roasted root vegetables
- Spinach and ricotta ravioli with sage butter and roasted vine tomatoes (v)
- Vegetarian wellington (v)
served with buttered parsley baby potatoes, fine green beans and a tomato & black olive sauce
- Pan fried seabass with capers and lemon butter
served with crushed new potatoes and citrus dressed asparagus tips
- Braised lamb shank with a red wine reduction

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served with potato dauphinoise, braised red cabbage and honey & rosemary chantennay carrots

- Slow roast belly of pork
served with Kentish cider & Bramley apple puree, garlic roasted potatoes and seasonal vegetables
- Tagliatelle in a creamy Gorgonzola cream sauce with walnuts (v)
- Confit of duck leg
served with potato, samphire and broad bean salad with a Port & Damson sauce

Dessert

- Classic Eton Mess with Kentish strawberries and summer fruit coulis
- Tarte au citron with fruits of the forest coulis and crème Chantilly
- Rich Italian amaretto and mascarpone cream, fresh strawberries on an amarettini biscuit crumble
- Chocolate brownie with Bailey's banana trifle and salted caramel
- Truffon au chocolat with wild berry and garden mint
- Black forest chocolate mousse, Morello cherries marinated in Kirsch with chocolate shavings
- Apple and blackberry crumble with vanilla custard
- Lemon posset with fruit coulis, raspberries and shortbread

To Finish

Tea or Coffee served with Mints

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