

BRANDSHATCH PLACE

HOTEL & SPA

EASTER SUNDAY LUNCH MENU

TO START

White onion & thyme soup

Caramelised onion & parmesan croute, micro garlic cress

Heritage baby beetroot (ve)

Apple gel, apple crisps, beetroot crisps, roasted chestnuts, apple dressing, red vein sorrel

Kentish asparagus

Breaded poached hen's egg, balsamic & truffle dressed rocket, vintage parmesan

Pan-seared scallops

Smoked cauliflower bonbon, apple & boudin noir purée, soused apples

Prosciutto wrapped chicken & leek terrine

Spiced pear chutney, chervil brioche

TO FOLLOW

Roast leg of lamb

Studded with garlic and rosemary, served with Yorkshire pudding

Roast chicken breast

Sage and apricot stuffing, Yorkshire pudding

All roasts are served with duck fat roast potatoes, cauliflower cheese, seasonal vegetables & pan gravy

Scottish salmon & sorrel fishcake

Crushed minted petit pois, Marjoram & lemon aioli

Pan-seared chalk stream trout

Dill potato gratin, green beans, salsa verde

Après mojo (ve)

Stacked spice rolled corn cakes, Tamarillo salsa, oregano mojo, lime avocado salsa, a bouche of herbs, picked leaves

TO FINISH

Lemon meringue dome

Vanilla crumble

Sticky toffee pudding

Caramel sauce, clotted cream ice cream

Star anise-marinated pineapple carpaccio

Raspberry sorbet

Bitter dark chocolate & salted caramel tart

Chocolate soil & honeycomb ice cream

Selection of Taywell's ice creams / Sorbets

A range of flavours available on request

3 courses £40

*Hand*PICKED
HOTELS

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.