

the Green

Sample wedding menu for May

Starters

Salad of heritage tomatoes with barrel aged Feta and olives

Asparagus, poached hens egg and Hollandaise

English pea soup with soft boiled gulls egg and Parmesan

Flame grilled mackerel with lightly pickled Kentish cucumbers and avocado

Mains

Roast lamb rump with spiced aubergine and Nicoise jus

Poached corn fed chicken breast with buttered asparagus, pan juices and spinach

Warm broad bean and Ricotta quiche with baby gem and home-made salad cream

Pan fried sea bass with a warm salad of Jersey potatoes and Devonshire crab

Puddings

Pimms jelly and organic vanilla ice cream

Raspberry and chocolate slice

British cheeses with grapes and oatcakes.

All dishes are prepared fresh to order, please allow a minimum of 20 minutes
An optional 12.5% gratuity will be added to your bill



BAR • KITCHEN • GALLERY • PRIVATE ROOMS

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