

SERGEANT'S

MESS

BOWL FOOD

A little more substantial than canapés, for those that don't want the formality of a sit down meal

SAVOURY

Moroccan spiced lamb & apricot tagine with cous cous & yoghurt

Kentish ranger chicken, leek & woodland mushroom pie

Salt beef croquettes with pea puree

Minted vegetable salad with goat's curd

Shaved fennel, orange, chilli & ricotta salad

Warm poached smoked coley, charlotte potato salad, crispy quails egg

Butternut squash & taleggio risotto

Whitstable bay wheat beer battered fish, chips & mushy peas

Romney marsh beetroot, celery hearts, kentish blue & pickled walnuts

Folkestone fish curry with crispy shallots and pilaf rice

SWEET

Valrhona chocolate pavlova with raspberries

Sticky toffee pudding with clotted cream

Seasonal fruit crumble with custard

Trinity burnt cream

(Please select 4 bowls or 2 bowls and 5 canapés)

£25.00 per person

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CANAPÉS

VEGETARIAN

Jellied gazpacho

Oven-dried cherry tomato & mozzarella tart with pesto

Wild mushroom arancini with taleggio

Welsh rarebit

Baked cep & leek tart

Chargrilled courgettes with tomato & goat's curd

Chicory with pear, kentish blue & candied walnuts

MEAT

Scotch quail eggs with caper mayonnaise

Cocktail sausages with lea and perrins glaze

Spicy smoked chicken with sweetcorn & coriander fritters

Monkshill farm pork sausage rolls with red onion chutney

Beef tataki with green beans & sesame

Ham hock & cheddar croquette with pea puree

Steak tartare with soft-boiled quail's egg

FISH

Smoked salmon on soda bread, horseradish crème fraiche

Potted dungeness shrimps on toast

Local crab on toast with bittercress

Smoked coley scotch quails egg with horseradish mayonnaise

Rocksalt fish soup

Deep-fried rock oysters with chorizo

Treacle-cured salmon with pickled fennel & cucumber

PUDDINGS

Frozen praline balls

Bakewell tart

Apple doughnuts

Lemon tart

Valrhona chocolate mousse

£3.00 each

(Minimum of 10 people)

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CHICKEN FEAST

A selection of appetisers

—

London smoked salmon, sour kernel rye

Haggis scotch egg with watercress mayonnaise

Chicory, pear & stilton salad with candied walnuts

—

Roast free range chicken with sage & liver stuffing

Cauliflower cheese

Glazed spiced carrots

Rosemary & garlic roasted charlotte potatoes

—

Kentish apple pie & custard

—

A selection of artisan cheeses,
pressed fig, crackers (£6.00 Supplement)

—

Tea, coffee

£40.00 per person

(These dishes are served in the
centre of the table to share)

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LAMB FEAST

A selection of appetisers



Dressed crab on toast with bittercress

Romney marsh beets, golden cross and wild herbs

Jelled ham hock with piccalilli



A platter of cornish lamb
(Hay-baked rump, anchovy rubbed
slow-roasted breast and grilled cutlets)

Creamy mash potato

Honey-roasted parsnips

Purple sprouting broccoli



Valrhona chocolate pavlova with raspberries



A selection of artisan cheeses, pressed
fig, crackers (£6.00 Supplement)



Tea, coffee

£48.00 per person

(These dishes are served in the
centre of the table to share)

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PIG FEAST

A selection of appetisers

Mixed leaf salad

London smoked salmon, sour kernel rye

Sage-roasted butternut squash,
goat's curd & pickled walnuts

Orchard farm free range loin of pork
stuffed with garlic & rosemary

Bramley apple sauce

Black pudding faggots

Bacon fat roasties

Spring greens

Kent cider glazed turnips

Lemon posset with shortbread

A selection of artisan cheeses,
pressed fig, crackers (£6.00 Supplement)

Tea, coffee

£42.00 per person

(These dishes are served in the
centre of the table to share)

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— **SUNDAY LUNCH FEAST** —

A selection of appetisers

—
Haggis scotch egg, tomato chutney, gem
Smoked mackerel pate
Atlantic prawn cocktails

—
Roast rib of angus beef with yorkshire puddings
Duck fat roast potatoes
Mixed greens
Cauliflower cheese
Glazed carrots
Horseradish sauce

—
Kentish apple pie and custard

—
A selection of artisan cheeses, pressed
fig, crackers (£6.00 Supplement)

—
Tea, coffee

£40.00 per person

(These dishes are served in the
centre of the table to share)