

# **SET MENU**

**We** are pleased to introduce our recently appointed Head Chef, Peema, who specialises in preparing your food at the Hotel from seasonal, top quality Kentish Produce wherever possible and we hope you certainly notice the freshness of our selections. In keeping with our commitment to quality local suppliers our bread is especially baked for us by a local baker, our meat comes from two local butchers and our fish is from the village next door!

Thank you for choosing to dine at The Best Western Donnington Manor Hotel and Bon appetite!

## **STARTERS**

**Soup of the Day (Please ask Your Server)**

**Ham Hock en Gelée with Salad, Toasted Bread and Home Made  
Fruit Chutney**

**Classic Prawn Cocktail with Brown Bloomer Bread and Butter**

**Plum Tomato and Buffalo Mozzarella with an Herb Pesto**

**Goats Cheese Profiteroles with Tomato and Shallots Vinaigrette**

**Pan fried Garlic Mushrooms Served on Toasted Bread**

## **MAIN COURSES**

**Pan Fried Supreme of Chicken with sautéed Potatoes, Vegetables of the day and Pink Peppercorn sauce**

**Potato Gnocchi with a Tomato & Rosemary Cream Sauce and Baby Spinach**

**Confit of Kentish Duck Leg with Potato Cake and Red Wine Gravy**

**Pan Roasted Fillet of Salmon with Mediterranean Vegetables And Pesto**

**Fresh dish of The Day (Please ask Your Server)**

## **DESSERTS**

**Kentish Apple and Summer Fruit Crumble with Vanilla Ice Cream**

**Chocolate Torte and Cream**

**Chilled Kentish Strawberries in Red Wine, Cinnamon, Black Pepper and Mint**

**Movenpick Assorted Ice Creams**

**Coffee and Chocolates £2.95**

We do not guarantee 'nut free' or 'gm' free

A 10% discretionary service charge will be added to your bill, please advise us if you do not wish this to be added – this charge will go to the staff only

