

# THE KITCHENER



## Appetisers

Breads of Faversham Wild Bread Bakehouse, Bovril butter, olive oil £4.25

Devilled crispy whitebait, smoked garlic aioli £4.25

Herb marinated olives £4.25

## To Start

Autumn soup, warm bread, unsalted butter £6.25\*

Kent Downs wild boar, game & chicken liver terrine, caramelised figs, croutes £7.85\*

Pan fried scallops, pea purée, crispy chorizo £9.75\*

Goats cheese & basil arancini, arrabiata sauce £6.75\*

Basil marinated mozzarella, heirloom tomato salad £7.75\*

Duo of smoked salmon & crayfish, avocado, cognac mary rose sauce £9.75\*

## Local Dishes

Baked chicken supreme, chorizo & bean cassoulet, tender stem broccoli £18\*

Local hunt rabbit stew, roasted roots, warm garlic bread £18\*

Pan fried sea bass, green beans, herb buttered new potatoes, caper & prawn sauce £18\*

Braised blade of beef, roast Chantenay carrots, squash purée, creamed mash, jus £18\*

## Vegan

Chickpea & roasted pepper curry, coconut rice, tomato coriander salad £11.95\*

Baked stuffed eggplant, Mediterranean vegetable cassoulet & couscous £11.95\*

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## Grills

*All grills served with triple cooked chips, vine tomato, Caesar wedge, peppercorn sauce*

Anderson Farm 45-day dry-aged Sussex steaks;

250g Sirloin (recommended served medium rare) £29.25  
(£11.25 supplement on DBB menu)

250g Rib eye (recommended served medium) £29.25  
(£11.25 supplement on DBB menu)

200g Fillet (recommended served medium rare) £36.25  
(£18.25 supplement on DBB menu)

300g Gilford house farm pure bred saddleback tomahawk pork chop £24.25  
(£6.25 supplement on DBB menu)

Grilled halloumi steak (v) £14.75\*

## Sides £4.50 each

Skinny fries

Triple cooked chips

Creamed potato

Steamed green vegetables

Rocket & parmesan salad

## Desserts

Baileys tiramisu\*

Cherry & amaretto crumble, vanilla ice cream\*

Sticky toffee pudding, vanilla ice cream, custard\*

Chocolate orange truffle torte\*

Cheesemakers of Canterbury cheese (please see cheese menu)

For any allergy or intolerance questions please ask your host.

**\*Included in Dinner Inclusive Package**



# B R O O M E

## P A R K H O T E L

**Our Bread comes from the award winning**



Wild bread is an artisan sourdough bakehouse based in Faversham, Kent.

They specialise in hand-crafted real sourdough bread using organic flour and other organic & natural ingredients. All our breads are naturally leavened with wild yeasts and contain no added baker's yeast. The long, natural fermentation process maximises the nutritional value, digestibility and keeping quality of every loaf, and creates an exceptional, tangy flavour and moist, chewy texture.

Our meat comes from the award winning Worgan's Butchers



*Worgan's Butchers*

Worgan's butchers from the good shed in Canterbury who are a traditional butcher that work to source local free-range produce within a 25-mile radius of the hotel, they deal directly with the farmers to ensure the highest quality and provenance

Our cheese comes from the award-winning Cheese Makers of Canterbury

CHEESEMAKERS  
of  
CANTERBURY

***Please see our cheese menu for full details.***