

## STARTERS

### **Chicken liver parfait**

with fruit chutney and toasted brioche

### **Salad of galia melon**

with Parma ham and fresh strawberries (GF)

*(subject to availability)*

### **Prawn & crayfish cocktail**

with pickled cucumber (GF)

### **Ratatouille vegetable tart**

with glazed goats' cheese (V)

### **Ham hock terrine**

with piccalilli, Dijon mayonnaise and ciabatta

### **Sundried tomato & red onion bruschetta**

with toasted sourdough (VG)

### **Honey roasted beetroot & goats cheese salad**

with balsamic reduction (GF, V)

### **Salad of poached pear & blue cheese**

with walnuts and vinaigrette (GF, V)

### **Freshly prepared soup**

with a warm bread roll - choose from leek & potato, carrot & coriander, tomato & roasted garlic, or pea & mint *(please note all soups are gluten free and can be served with a gluten free roll on request)*

### **Smoked salmon**

with cucumber, lemon, fresh dill and crème fraîche (GF)

### **Chicken satay skewers**

with peanut sauce and cucumber raita

### **Deep-fried breaded brie**

with tomato chutney (V)

## MAINS

### **Slow roasted chicken supreme**

with creamed leeks and smoked bacon (GF)

### **12 hour braised beef blade**

with braising reduction (GF)

### **Baked red onion & mushroom stack**

with roasted garlic & tomato sauce (VG)

### **Roasted turkey breast**

with chipolata wrapped in bacon and cranberry stuffing

### **Roasted sirloin of beef**

with Yorkshire pudding

### **Wild mushroom & spinach gnocchi**

with green pesto (V)

### **Pot roast chicken supreme**

with buttered mushrooms and brandy & tarragon sauce (GF)

### **Baked salmon fillet**

with beurre blanc (GF)

### **Pot roast chicken**

with dauphinoise potatoes and smoked bacon cream (GF)

### **Roasted pepper**

stuffed with Mediterranean rice (VG)

### **Baked aubergine**

with flame roasted red peppers and feta cheese (V, GF)

### **Baked fillet of cod**

with roasted cherry tomatoes and tomato ragu (GF)

### **Pan seared 7oz fillet of beef**

with dauphinoise potatoes and a red wine jus (GF)

*(£7 supplement per person)*

## DESSERTS

### **Vanilla pod cheesecake**

with white chocolate ganache

### **Fruits of the forest meringue**

with Chantilly cream (GF, V)

### **Raspberry & lavender shortbread stack (V)**

### **Sticky toffee pudding**

with butterscotch sauce (V)

### **Tropical fruits panna cotta**

with pineapple & rum salsa (V, GF)

### **Strawberry & shortbread cheesecake**

with strawberry ice-cream

### **Glazed lemon tart**

with berry compote (V)

### **Banana & toffee meringue nest (V, GF)**

### **Raspberry & white chocolate crème brûlée**

with shortbread biscuit (V)

### **Dark chocolate brownie**

with sweet cream and chocolate shards (V)

### **Trio of mini favourites**

dark chocolate brownie, forest fruits meringue and vanilla cheesecake

(V) - Vegetarian (VG) - Vegan  
(GF) - Gluten free

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**Kenwick**