

BEAGLE MENU

Lunch Menu

Available 23 January - 28 April 2023

STARTERS

Roasted carrot and ginger soup with vegan chive yogurt (ve) £4.50

Smoked salmon plate with roasted beetroot and horseradish crème fraiche £7.50

Chicken liver and brandy parfait with toasted brioche apple and radish salad,
local Bramley apple chutney £6.50

MAIN COURSES

Breast of Gressingham duck with plum and cinnamon sauce, pomme Anna,
glazed carrots and baby spinach £15.00

Fillet of fresh salmon with curried cauliflower, almonds, and coriander £14.50

Butternut squash terrine and spinach croquette with truffle oil, vegan cream
cheese and sliced chestnuts (ve) £12.50

DESSERTS

Bread and butter pudding with chocolate and Grand Marnier sorbet £6.50

Cheesemakers of Canterbury Kentish cheese board with biscuits, grapes, and
celery £7.00

Vegan and gluten free chocolate truffle brownie (ve) £5.50

Please be aware that to achieve the desired quality some of the menu's meat and fish items may be lightly cooked (i.e. not achieving a core cooking temperature of 75°C). If you would like to have your meat and fish items "well done" please let us know when you pre-order.

We can accommodate many dietary requirements providing you let us know in advance of the dinner. If you keep us updated you can give us your final numbers, menu choices and dietary requirements three full working days prior to your event.