



IRONMONGERS' HALL

Lunch and Dinner Menu 2017

Starters

Cured Salmon; Scottish Loch salmon cured here with aromatic Sipsmith gin, maple syrup, oak smoked Cornish sea salt and pink peppercorns.

Romney marsh duck; confit duck legs set with lemon verbena butter, with a sweet and sour pineapple and redcurrant pickle.

Roast tomato and fennel; slow roasted British heritage tomatoes with finely shredded marinated fennel, micro leaf salad, white balsamic and tarragon gel.

Ham hock terrine; pressed terrine of East Anglian slow braised hock, pea and garden mint dressing.

Tea smoked beetroot and mozzarella; crimson beetroot smoked over Earl Grey tea with mozzarella pearls, endive salad and herb oil dressing.

Kedgeree terrine; natural smoked haddock fillets flaked with slightly spiced wholegrain rice, with a duck egg, caper and watercress mayonnaise.

Baked cheese tart; Gubbeens farmhouse cheese tart, with balsamic pickled baby onions, deep fried crispy leeks and tomato and spring onion ketchup

Chicken liver and foie gras parfait; fresh Faversham chicken livers blended with cream, brandy and foie gras, served with toasted sour dough and our own recipe rich fruit chutney

Butternut squash veloute; rich, smooth Kentish butternut squash soup finished with roast red pepper oil and crispy flat bread

Tartare of Sole; finely diced sole fillets mixed with Lilliput capers, dill, gherkins and lime, served with a warm white chocolate butter sauce



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Main Courses

Boned and barked loin of West Country lamb, with a croquette of pea, smoked spinach and crushed new potatoes, with a caramelised red onion and mint jus

Pot roasted shank of West Country lamb, with a casserole of green lentils, diced vegetables and cured ham, and a sauce of Riesling and toasted pumpkin seeds

Slow cooked Suffolk pork belly with crackling, creamed leeks, baby carrots and pressed potatoes with Lancashire black pudding, sage and apple jus

Corn fed British chicken breast, pan fried with buttered root vegetables, colcannon style potatoes, tarragon jus

Griddled breast of boneless guinea fowl with a crayfish, shallot and potato cake, sautéed English courgettes with tomato, basil veloute

Barbeque flavoured feather blade of Angus beef parsnip mash, wilted greens, heritage carrots, braising liquor and black truffle butter

Grain mustard and herb coated tri tip of Angus beef, with buttered fondant potatoes, purple kale, roast shallots and Chantennay carrots, horseradish jus

Short rib of Angus beef with a root vegetable gratin, tender stem broccoli, sautéed button mushrooms, artichokes and a Madeira and black treacle jus

Seared loin fillet of North Atlantic cod on a celeriac fondant, glazed with a broth of lemon grass, Thai basil and young vegetables

Fillet of sea bream with crushed garden peas, caramelised red onions, buttered new potatoes, roast cherry tomatoes on the vine and a saffron butter sauce



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Vegetarian Main Courses

Pearl barley risotto, rainbow chard, broad bean and breakfast radish risotto with grilled feta and pine nuts

Aubergine 'cannelloni', thin strips of grilled aubergine rolled with honey, garlic and rosemary tofu, with tomato and parmesan sauce

Woodland mushroom strudel, mixed wild mushrooms with ricotta and wilted spinach wrapped in puff pastry

Courgette parcel, sliced English courgettes encasing wilted peppers, sun blushed tomatoes and quinoa served with harissa salsa

Smoked bean cassoulet, borlotti, cannellini and haricot beans braised with celery, red onion, plum tomato and smoked paprika, gratinated with toasted sour dough and thyme.

Vegetarian will be served with similar accompaniments to the chosen main course



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Desserts

Crème caramel with orange segments seeped in Grand Marnier,
salted macadamia nut shortbread

Bread and butter pudding flavoured with milk chocolate served with vanilla cream and
crushed raspberries

Classic British summer desert with soft fruits, crushed meringue and whipped double cream
Our own take on the classic, chestnuts, praline, whipped double cream, crushed meringue
and mulled fruit compote

Mascarpone flavoured with vanilla, mixed with nuts, chopped stem ginger, raspberry purée
and honey comb pieces , served in a white chocolate cup

White chocolate and banana mousse, ginger crumbs, chocolate soil, peanut butter ice
cream and toffee sauce

Tangy lemon tart with passion fruit sorbet, and fondant dipped cape gooseberries

Classic sponge desert served warm with butterscotch sauce and a scoop of vanilla ice cream