



Est. 2009

Home Gurr'own

## Sample Menu

# 3 Course Kentish Menu

## Starter

### Anti-Pasta Boards

Large slates of smoked artichokes, green olives, mozzarella, with sweet marinated peppers, smoked and cured local charcuterie – salad leaves with wild garlic pesto on the side





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## Mains

### **Warm sliced gammon**

Our own pork, smoked & baked in marmalade and hay

Served with homemade accompaniments...

Kent apple and vodka apple sauce

Seasonal tomato chutney

Red onion chutney

### **Roasted Heritage Potatoes**

A mix of Vitelotte, pink fir and new potatoes roasted with red onions and parsley

### **Halloumi skewers (v)**

Skewers of local halloumi, peppers and wild garlic marinade

### **Courgette ribbon and spring onion salad**

Ribbons of courgettes with sage, spring onions and a preserved lemon dressing

### **Spring vegetable salad**

A mixture of young carrots, parsnips, leeks and beans, topped with a rapee of carrot and root veg with nigella seeds

### **Panzanella**

A dish of our own tomatoes, mozzarella, sundried tomatoes, red onion chutney, ciabatta and basil

### **Watermelon salad**

Watermelon diced with lime, feta and mint

## Dessert

### **A show stopping croque en bouche**

Tonka bean and vanilla croque em bouche held together with Dark chocolate, caramel strands and rose petals served on cake stands to share