

## **Autumn and Winter buffet 2010**

### **To start**

Potted prawns with basil and ginger, homemade bread  
Chicken liver pâté with tarragon and orange  
Mediterranean vegetable and local sheep's cheese tart  
Local pork and ported fruit terrine with homemade relish  
Charcouterie with tomato and feta bruschetta

### **Main Courses**

Sussex chicken braised with cinnamon, chestnuts and caramelised figs, warm herby couscous  
Local beef stew with mushrooms and double chocolate stout, bacon & cheddar potato gratin  
Local lamb braised in red wine & rosemary from our garden, new potato & cherry tomato sauté  
Famous Coastguard fresh fish pie with Kentish bacon & cream, cheddar cheese mashed potatoes  
Seasonal vegetable stew with local red wine, chestnuts & baby onions, red pesto mashed potato  
Wild mushroom and tarragon pie with a cheese puff pastry, rocket and cherry tomato salad  
Local pork roasted in milk with traditional apple sauce and crackling,  
Kentish lamb braised with aubergine, yoghurt & cream with herb garden mash  
Braised local beef in real ale and port with pickled walnuts & seasonal vegetables, celeriac mash  
Local pork, honey, apple and mustard, braised in cider with spring onion champ  
Local chicken braised in Kentish white wine with baby onions, double cream mashed potatoes

### **Desserts**

Triple chocolate, coffee and walnut torte with fresh cream  
Fresh fruit salad with rose syrup and pouring cream  
Fresh banana and toffee pie  
Dark chocolate, pear and amaretto trifle  
Lemon posset with lavender shortbread  
Bread and butter pudding with whisky syrup  
Fresh fruit tarts with crème patisserie  
Celebration cake  
Celebration cup cakes