

Howfield Manor Hotel

C A N T E R B U R Y

2024

Set Menu 1

* Roast parsnip & thyme soup (v)

* Salmon rillette with horseradish, caper and shallot dressing

Breaded whitebait with tar-tar sauce, mixed leaf salad

* Pressed ham hock terrine with mustard aioli, herb salad

* Baked flat mushrooms with garlic and rosemary, rocket salad (ve)

* Slow roasted sirloin of beef served with duck fat roasted potatoes, seasonal vegetables and Yorkshire pudding

* Roasted loin of pork with duck fat roasted potatoes and seasonal vegetables

* Pan fried chicken breast with truffle oil mash, wild mushrooms and red wine sauce

Vegetable Pithiver with roasted potatoes, seasonal vegetables and gravy (v, ve)

Smoked haddock fishcake with mixed greens, grain mustard cream sauce

Smoked tomato cous-cous with grilled Mediterranean vegetables, basil oil (ve)

Lemon curd tart with raspberry sorbet

Chocolate sundae with vanilla ice cream

* Vanilla crème brulee with berry compote

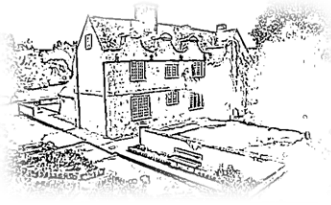
Frangipane with chantilly cream, cherry compote

* Mango and passion fruit salad (vegan)

Coffee & Chocolate mints

(*) indicates dishes that are OR can be adapted to gluten free with notification

2 Course £30.00 3 Course £35.00



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Set Menu 2

* Butternut squash soup with parmesan crumble (v)

* Teriyaki salmon salad with spring onions & ginger

* Chicken terrine with garden herbs, tarragon oil

*Traditional prawn cocktail served with brown bread and butter

Spicy sweetcorn pattie with minted yogurt (ve)

Slow roasted striploin of beef with Yorkshire pudding, roast potatoes, seasonal vegetables and red wine sauce*

Roast belly of pork with glazed apple, sauté potatoes, seasonal greens, sage and red wine sauce *

Honey & wholegrain mustard glazed chicken supreme, roasted new potatoes, tenderstem broccoli*

Pepper crusted fillet of salmon with ratatouille, basil pesto*

Mediterranean potato gnocchi with fresh basil (ve)

Baked aubergine & tomato lasagne with pine nuts and basil* (ve)

Crème brulee with seasonal berry compote*

Vanilla cheesecake with marinated cherries

Baked almond frangipane with plum compote and Chantilly cream*

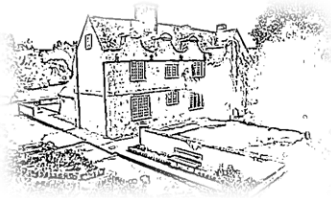
Biscoff brownie with vanilla and coconut ice cream (ve)

Eton mess*

Coffee & Chocolate mints

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Set Menu 3

* Tomato & basil oil soup (ve)

*Smoked salmon platter with horseradish cream, caper & shallot dressing

*Chicken liver parfait, toasted brioches, sweet onion marmalade

*Goats cheese bruschetta, smoked tomato fondue, mixed leaves & basil oil (v)

Grilled aubergine tabbouleh (ve)

*Slow roasted leg of lamb, roast potatoes, seasonal vegetables and red wine sauce

*Roast breast of turkey, roast potatoes, seasonal greens, gravy

*Oven baked cod loin, crushed herb new potatoes, caper & shallot butter

*Spinach & mozzarella stuffed chicken breast in pancetta, sautéed new potatoes, tomato sauce

*Root vegetable and grain mustard crumble with seasonal greens (ve)

Millionaires' chocolate slice with choice of ice cream*

Kentish apple crumble with clotted cream

Lemon posset with lavender shortbread*

Black forest panna cotta*

Red wine poached pear with sorbet* (ve)

Coffee & Chocolate mints

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