



CLAVERTON COUNTRY HOUSE



Starters

Twice Cooked Pork Belly with Blueberry Molasses glaze GF

Sesame and Dill Crab Cakes GF

Baked Camembert

Seasonal Soup

Teriyaki Marinated Grilled Salmon GF

Main Courses

Shoulder of Local Lamb Braised in Rich Red Wine, Port and Rosemary Sauce GF

Skillet Seared Gressingham Duck with Sautéed Red Cabbage and Cassis GF

Roasted Chicken Breast Stuffed with Mushroom, wrapped in Parma Ham and Served with a Rich Red Wine & Wild Mushroom Sauce GF

Grilled Sea Bass Fillets GF

Black Tiger Prawn Curry with Basmati Rice

Thai Vegetable Curry

Porcini Mushroom Risotto

Pan Roasted Finest Romney Marsh Beef - £5.00 Supplement GF

Desserts

Apple and Blackberry Crumble

Stem Ginger Pudding

Belgian Chocolate Pudding with Vanilla Pod Ice Cream

A Selection of Artisan Sorbets and Ice Creams

A Selection of British Cheeses with Biscuits £4.50 Supplement

125ml Glass of Dessert Wine to accompany your dessert £4.50 Supplement

1 Course £25.00 - 2 Courses £30.00 - 3 Courses £35.00

To Finish

Liqueur/Irish Coffee	£7.50
Fine Champagne Cognac V.S.O.P. 35ml	£6.00
Vintage Port 70ml	£7.00
Selection of Teas or Cafetiere Coffee	£2.25

A discretionary 10% service charge will be added to your bill and distributed equally to all the staff on duty.