

WALLETT'S COURT RESTAURANT – DOVER, KENT

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Autumn 2005
6th Sept - 30th Nov

PARTY MENU

SUNDAY – FRIDAY LUNCH NINETEEN POUNDS AND FIFTY PENCE FOR THREE COURSES
SATURDAY LUNCH TWENTY NINE POUNDS AND FIFTY PENCE (Open for private parties only.)
DINNER TWENTY NINE POUNDS AND FIFTY PENCE FOR THREE COURSES

Organic olives & breads

FIRST COURSE

PUMPKIN SOUP V

truffle oil, pumpkin seeds, rosemary

GOAT'S CHEESE V

crab apple confit, walnuts, balsamic dressing

SEA BREAM, MACKERAL & SHRIMP

rocket, lemon & lime jelly

WILD BOAR & WHITE BEAN TERRINE

pickled girolles and petit onions

MAIN COURSE

POT-ROASTED FREE RANGE CHICKEN TAGINE

apricots, aubergines, mint, cardamom, ginger, lavender, mace, nutmeg, cloves, cayenne, cinnamon

BAKED PAVE OF WILD HEBRIDEAN SALMON

coconut & jasmine rice, Chinese leaves and lemongrass veloute

CHARGRILLED SIRLOIN OF MILLER'S SPEYSIDE ABERDEEN ANGUS

butternut squash, woodland mushrooms, pont neufs (£3.00 supplement)

RISOTTO V

spinach, aubergine, ricotta, goat's cheese, parmesan, cob nuts

THIRD COURSE

GINGERBREAD CRÉME BRULEE

HOT CHOCOLATE MARQUISE

butternut ice cream

POACHED PEAR

hot-spiced pinot noir & blackberries

BRITISH AND EUROPEAN CHEESES

crab apple compote (£2.50 supplement)

The Party Menu is intended for pre-booked parties in excess of 10 persons, for parties under this number please see the A La Carte Menu. There is no need to make individual choices in advance, each guest can make their choice on the day.

A discretionary 10% service charge is added to parties of 8 or more.

If you have any specific dietary requirements or allergies please notify a member of our team. All dishes are prepared in an environment where nuts are used and may contain traces of nuts.