



Howfield Manor Hotel

C A N T E R B U R Y

Set Menu

Chicken liver parfait with red onion marmalade, mixed leaves and homemade brioche*
Prawn and crayfish cocktail served with brown bread and butter, traditionally garnished *
Blue cheese and walnut tart with rockette, balsamic dressing (v)
Prosciutto with black olive tapenade, pickled shallots, mixed leaves and croutes*

Roasted sea-bass fillet with gremolata, grilled fennel and sauté potatoes*
Baked guinea-fowl breast with black pudding, caramelised apples and calvados sauce*
Tagliatelle with wild mushrooms, truffle cream sauce (v)
Grilled rump and confit belly of lamb with ratatouille, rosemary gnocchi, red wine sauce *

Vanilla cheesecake with raspberry compote
Chocolate tart with Chantilly cream, spiced toffee sauce*
Baked frangipane with plum compote, vanilla ice cream
Treacle tart with sauce anglais, clotted cream

Coffee & Chocolate mints

£35.00 per person

*- indicates is or can be altered to suit gluten free upon request

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