

winter
twenty eleven
twenty twelve



hotel
&
restaurant



sunday lunch

2 COURSES £16.95

3 COURSES £21.95

Sunday 12 noon - 2.30pm

FIRST COURSE

Seasonal Soup of the Day

Warm salad of roast pork belly & poached pear

Cauliflower panna cotta, warm salad of Barkham Blue, chestnuts (V)

Chicken liver parfait with toasted sour dough

Gravlax of loch salmon, fennel confit, citrus fruits & watercress

MAIN COURSES

A WALLETT'S COURT TRADITIONAL ROAST
traditionally served with seasonal vegetables & roast potatoes

Market Fish of the Day

Wild mushroom risotto with tarragon marscapone

THIRD COURSE

Dark chocolate tart, mulled wine sorbet

Steamed plum roly poly, crème anglaise

Soufflé of the Day

Ashmore Cheddar with WalleTT's Court chutney

£2 supplement

breakfast

Every day 7.30am until 9.30am (10am Weekends)

See our breakfast menu for the full choice

sandwich menu

Served Monday to Saturday

12 noon - 10pm

in The Bar, Spa Lounge, Conservatory or Garden...

Cream cheese, chives & watercress

Hebridean salmon & cucumber,

English ham & mustard

Roast beef & horseradish

served with a salad garnish & crisps

all £5.95

afternoon tea

Served every day from 12 noon - 5.30pm (Sundays 2.30pm - 5.30pm)

FULL AFTERNOON TEA 16.95

A selection of finger sandwiches:

Cream cheese, chives & watercress, Hebridean salmon & cucumber,

English ham & mustard, roast beef & horseradish

Homemade cake of the day

Scones with clotted cream & jam

A choice of teas

CELEBRATION TEA 23.95

A selection of finger sandwiches:

Cream cheese, chives & watercress, Hebridean salmon & cucumber,

English ham & mustard, roast beef & horseradish

Homemade cake of the day

Scones with clotted cream & jam

A choice of teas

A glass of Henriot Brut Souverain Champagne

KENTISH CREAM TEA 8.95

Homemade scones with Cornish clotted cream,

Scones with clotted cream & jam

A choice of teas

Sandwiches all £5.95

Cream cheese, chives & watercress

Hebridean salmon & cucumber,

English ham & mustard

Roast beef & horseradish

dinner

Please see the full menu

Served every day 7pm -9pm

private dining

For all of Life's Celebrations...

Entertaining a Group of Friends

A Special Occasion

A Work Do

Retirement Party

Christening

Anniversary

Birthday - Significant or Other

Wedding Ceremony & Reception

Civil Partnership

Wake

WalleTT's Court offers private dining for parties of 10

people or more 7 days a week at any time of day.

With 3 course menus from £30 per person

& Buffets from £15 per person

Ask our James our Restaurant Manager for details...

kid's menu

Please ask to see our kid's menu

Served 12pm-2pm & 6pm-9pm

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MENU



2 Courses £34.95

3 Courses £39.95

STARTERS

Jerusalem artichoke soup

Kentish rabbit terrine, tarragon emulsion, toasted sour dough

Galantine of quail & black truffle, creamed shallot, poached quail eggs

£2.50 supplement

Wallett's Court gravlax of Hebridean loch salmon, fennel confit, citrus fruits & watercress

Seared Shetland scallop, creamed leeks, crisp Parma ham, red wine jus

£3.00 supplement

Cauliflower panna cotta, warm salad of Barkham Blue, chestnuts (V)

MAINS

Market Fish of the Day

Kentish venison, celeriac fondue, red onion marmalade, juniper jus

£3.00 supplement

Pressed smoked belly of pork, black pig, black pudding, warm piccalilli, kale, cider potatoes

Pan roasted local pheasant, sweetcorn and quinoa, chestnut mushrooms, black cabbage, parisienne potatoes, split jus

Honey glazed Duck, spiced red cabbage, brussels sprouts, pancetta chestnuts, bread sauce potato gratin, cranberry compote

40 day matured sirloin of Sussex Red beef, roasted salsify, girolles, pomme purée, Madeira jus

£4.00 supplement

Golden Cross goat's cheesecake, butternut squash, roasted parsley root

VEGETABLES

Green herb salad

£3.95

Minted new potatoes

£3.95

Spinach

£3.95

Buttered leeks

£3.95

Rosemary & honey roasted carrots

£3.95

DESSERTS

Mille feuille of pineapple, coconut, rice pudding ice cream

Steamed plum roly poly, crème Anglaise

Dark chocolate poached pear, cardamon & amangac ice cream

Peanut butter chocolate fondant strawberry jam coulis, brown bread ice cream

Christmas pudding soufflé, mulled wine sorbet & brandy sauce

Kentish cheese plate with damson chutney, toasted walnut bread

£3.00 supplement



HOTEL GUESTS

DINNER, BED & BREAKFAST RATE,
SPA BREAKS & SPECIAL BREAKS
INCLUDES DINNER VALUE
UP TO £40 PER PERSON