AUTUMN SOLSTICE KENTISH EVENING MENU

Starters

Kentish blue, roasted fig & lavender honey
sourdough, chicory & endive salad (V)

Knells farm asparagus
pickled mushroom, heirloom tomato, lovage pesto dressing (Ve)

Mains

Family style whole roast chicken or roast loin of pork
duck fat roast potatoes, buttered kale, honey glazed carrots & parsnips, roast apple, cider & sage gravy

Jerusalem artichoke & spinach pithivier
stem broccoli, turnip, vegetable jus (Ve)

Desserts

Dark chocolate tart
warm cherry compote & Solleys vanilla bean ice cream

Kentish apple, pear & blackberry crumble
custard sauce

All produce locally sourced in Kent

LEEDS CASTLE

V = Vegetarian Ve = Vegan NGCI = Non gluten containing ingredient

Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your