

*The King's School  
Birley's Pavilion*

*Starters*

*Pea Cream with Pan Fried Scallops & Chervil Oil*

\*

*Pork Terrine accompanied by Ciabatta Croute & Red Onion  
Chutney*

\*

*Smoked Salmon & Crab Terrine served on a bed of Mizuna  
Salad with a Balsamic Dressing*

\*

*Marinated Red Mullet on a bed of Asian Salad*

\*

*Caramelised White Onion and Irish Cheese Tart  
served on a bed of Rocket with a Balsamic Dressing*

\*

*Duo of Melon with a Mint & Raspberry Salad (v)*

\*

*Homemade Roasted Tomato and Red Pepper Soup  
with Ciabatta Crouton (v)*

\*

*Homemade Wild Mushroom Soup with chopped Chives (v)*

*(v) Denotes vegetarian option*

*The King's School  
Birley's Pavilion*

*Main Courses*

*Beef Fillet with Caramelised Onions and a Red Wine Jus  
accompanied by Chateau Potatoes,  
Green Beans, Roasted Carrots & Parsnips*

\*

*Rump of Kentish Lamb served on a bed of  
Baby Courgettes, Beetroot & Leeks,  
accompanied by Dauphinoise Potatoes & a Tomato Jus*

\*

*Breast of Corn Fed Chicken stuffed with  
Wild Mushrooms accompanied by Fondant Potatoes,  
Green Beans & a Cream Sauce*

\*

*Cod Loin on a Sorrel Beurre Blanc  
served with Sauté Potatoes, Spinach & Crushed Peas*

\*

*Pan Fried Salmon Fillet on a Bed of Braised Savoy Cabbage  
with Parisian Potatoes, Sautéed Salsify & a Red Wine Jus*

\*

*Wild Mushroom and Asparagus Risotto with Parmesan  
Shavings (v)*

\*

*Char grilled Vegetables on a bed of Cous Cous  
with a Red Pepper Coulis (v)*

\*

*(v) Denotes vegetarian option*

*The King's School  
Birley's Pavilion*

*Desserts*

*Tarte Tatin served with Cinnamon Ice Cream*

\*

*Raspberry Crème Brulée*

\*

*Lemon Torte with a Summer Fruit Coulis*

\*

*Bread & Butter Pudding flavoured with Orange,  
finished with a Sauce Anglaís*

\*

*Chocolate & Toffee Fondant with a White Chocolate Sauce  
& Vanilla Ice Cream*

\*

*Assiette of Fruits with a Fruit Coulis*

\*\*\*\*

*Tea, Coffee and Hand Made Fudge*

*The King's School  
Birley's Pavilion*

*Evening Buffet*

*Vegetable Tarts*

*Bacon & Onion Tarts*

*Selection of Filled Ciabatta Rolls*

*Marinated Chicken Skewers with an Aloni Dip*

*Thai Fish Cakes with a Sweet Chilli Dip*

*Crispy Duck Wraps with Cucumber & Spring Onion*

*Cheese Platter with Fruit Chutney & Celery*

*The King's School  
Birley's Pavilion*

*For an additional cost we are able to provide a selection of canapés to serve with your reception drinks.*

*Canapé Selector*

*Tiger Prawn Brochette*

*Smoked Salmon on Toasted Brioche*

*Crab Tartlets*

*Sun Blushed Tomato & Goats Cheese*

*Asparagus Tartlets*

*Melon & Parma Ham Brochette*

*Mini Sausage & Mash*

*Select any 4 canapés for £5*