

WALLETT'S COURT early autumn twenty eleven 1 - 30 september



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

Caramelised onion tart, wild mushroom salad (V)

Chicken liver parfait with toasted sour dough

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

Smoked loch salmon, traditionally served £2 supplement

MAIN COURSES

One or more of the following WALLETT'S ROASTS
traditionally served with seasonal vegetables & roast potatoes

SIRLOIN OF CHANDLER & DUNN BEEF WITH YORKSHIRES

LOIN OF BROGDAL FARM PORK WITH CRACKLING

LEG OF ROMNEY MARSH LAMB WITH MINT

Market Fish of the Day

Wild mushroom risotto with tarragon marcapone

THIRD COURSE

Dark chocolate tart, elderberry sorbet

Steamed plum roly poly, crème anglaise

Soufflé of the Day

Ashmore Cheddar with Wallett's Court chutney £2 supplement

afternoon tea

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

HIGH TEA 14.95

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 20.95

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 champagne

LIGHT TEA 7.95

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



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

private dining

For all of Life's Celebrations...

Entertaining a Group of Friends?

A Special Occasion?

A Work Do?

Retirement Party?

Christening?

Anniversary?

Birthday?

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 Events Manager for details...

kid's menu

Please ask to see our kid's menu

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

WALLETT'S COURT
 early autumn
 twenty eleven
 1 - 30 september

MENU



2 Courses £34.95

3 Courses £39.95

STARTERS

Pumpkin & parmesan 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, Black Pig black pudding, cauliflower, candied apple

£3.00 supplement

Caramelised onion tart, wild mushroom salad (V)

MAINS

Market Fish of the Day

Kentish venison, celeriac fondue, red cabbage purée, daupninoise potatoes, guniper & port jus

Smoked belly of Monkshill Farm pork, buttered kale, pear & earl gray tart tatin, natural jus

Guinea fowl two ways, choux croute, fondant potatoes, sherry jus

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

£4.00 supplement

Wellington of autumn vegetables, sage jus

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 vanilla brullée & pineapple

Steamed plum roly poly, crème anglaise

Dark chocolate poached pear, cardamom & armengac ice cream

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

Fig soufflé, roasted fig, balsamic ice cream

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