

# Valentine's Dinner @ Whitstable Castle

Friday 14th February 7pm

Enjoy a glass of chilled pink Prosecco on arrival

## Starter

Cider & Juniper Berry Infused Pork Belly  
on a chorizo, tomato & red wine risotto

Garlic & Rosemary Infused Baked Camembert  
with Warm Focaccia & Cranberry Coulis (v)

Creamy Herb, White Wine & Citrus Moules  
Served With Warm Baguette

Wild Mushroom, Fennel & Rocket Ravioli  
Drizzled With Sage Butter (Ve)

## Main

Pan fried chicken breast & chorizo roulade  
served atop a generous Greek salad & finished with a pimento pepper ragu

Roast Sea Bass Fillet  
In A Ginger, Lemon & Crayfish Tail Brown Nut Butter  
Served On A Bed Of Baby Spinach & New Potato Salad

Pan Seared Duck Breast With A Roast Plum & Port Reduction  
With Sautéed Vegetables & New Potatoes

Ratatouille Au Gratin (Ve)  
Classic Mediterranean Vegetables In A Tomato sauce Topped With Vegan  
Cheese  
Served With Toasted Ciabatta & Salad Garnish

## Dessert

White Chocolate & Passion Fruit Cheesecake  
Served With A Scoop Of Honeycomb Ice Cream

Pistachio cream filled profiteroles  
with dark chocolate ganache, vanilla pod ice cream & warm caramel

Vanilla Bean Panna Cotta (Vg)  
With Champagne & Raspberry Chutney

Double Chocolate brownie stack sharer  
Sweet cream, hot dipping chocolate, strawberries & shortbread bites

## To Finish

Chefs Chocolate Hearts Selection  
Tea & coffee

£70

*per person*

To book your table please call 01227 281726 or you can book via [ticketsource](https://www.ticketsource.co.uk)