



THE MARQUIS CLUB

£90pp

THE GARDEN OF ENGLAND TASTING & WINE PAIRING MENU

Tuesday 14th June 2022

Our “Marquis Club” is an opportunity for us to showcase our suppliers and chefs to our supporters. This menu has been carefully curated by our Executive Chef, Steve Piddock. Using the best of our local produce, Steve has put together a Kentish menu that we hope you will enjoy.

FIRST COURSE

Roasted Folkestone shellfish
consommé, white crab tortellini,
heritage tomatoes, basil oil |
(CR,E,G)

FOURTH COURSE

Romney Marsh rack of lamb,
ratatouille, braised baby gem, feta
cheese, black olive crumb, chimmi
churri | (D,S)

SECOND COURSE

Seven Score asparagus, rapeseed
emulsion, confit egg yolk, Lord of
the 100's | (D,E,V)

FIFTH COURSE

Yoghurt and vanilla parfait, poached
strawberries, white chocolate
crumb, Kelsey Farm strawberry
sorbet (D,E,V)

THIRD COURSE

Hythe bay brill, peas, Whitstable
oyster velouté, pommes maxim |
(D,E,G,MO)

MG
DRINK • EAT
SLEEP