

ABode Canterbury Meetings and Conferences Menus

Our Day Delegate and 24-hour Delegate inclusive lunch is as follows:

Finger Buffet Conference Lunch £12.95 per person

Menu A

Selection of Open Sandwiches

Roast chicken with wholegrain mustard and baby spinach
Smoked trout with green beans and almonds
Brie with tomato and red onion

Selection of Wraps

Tuna Nicoise
Rocket, sun blushed tomatoes, pesto and pinenuts

Tapas

Pork terriaki
Prawn skewers
Houmous and pitta bread

Desserts

Chocolate fudge cake
Lemon Meringue pies

Menu B

Selection of Open Sandwiches

Beef with horseradish
Tomato and mozzarella
Tuna Nicoise

Selection of Wraps

Mediterranean vegetables and goats cheese
Chicken Caesar

Tapas

Chicken satay
Onion Bhajis
Houmous and pitta bread
Cod fish cakes

Desserts

Carrot Cake
Chocolate Brownie

Fork Buffet
£19.95 per person

Selection of Platters

Roast rump of Kentish beef with creamed horseradish
Selection of continental charcutterie with antipasti
Platter of artisan local and continental cheeses, apple, grapes, celery and
biscuits
Homemade pork pie with piccalilli

Selection of Salads

Potato
Coleslaw salad
Celeriac remelard
Tomato, red onion and rocket
Green bean and hazelnut

Hot dishes

Thai green salmon and king prawn curry with jasmine rice
Koq au vin
Cod poached in white wine and herb sauce
Herb new potatoes
Selection of homemade breads

Desserts

Upside down pineapple cake
Chocolate brownie with chocolate sauce

(Minimum order 25 people or over)

Canapé Selection
£9.00 per person

Choice of any 5:

Duck liver mousse sauternes jelly baby coriander cress

Croustillant of free range pork with red onion and thyme

Beef carpaccio with petit rocket salad and lemon vinaigrette

Croustillant of tiger prawn with basil and lemon

Seared fresh tuna with hoi sin marinade, and Japanese radish

Smoked salmon mousse, ratte potato salad

Baby baked potato with sour cream and chives **V**

Provençal vegetables with fresh parmesan **V**

Selection of 4 petit fours (supplement of £3)

Menu A
£28.00 per person

Ballentine of salmon with herb crème fraiche
and watercress salad

Roast breast of corn fed chicken, baby sweetcorn, wild mushroom ragout
and saladisse potatoes

Pistachio baked Alaska with apricot salsa

Coffee and chocolates

Menu B
£32.00 per person

Terrine of duck and liver confit
pickled shallots, baby watercress, port and orange reduction

**

Rump of Kentish beef, shallot puree, fondant potatoes, roast baby fennel,
peas and pine-nuts

**

Passion fruit mousse with exotic fruit salad,
coconut sponge and coconut and lime sorbet

**

Coffee and chocolates

Menu C
£36.00 per person

Asparagus confit in salted butter
duck egg and watercress salad, ewe's milk foam

**

Kentish sirloin of beef
fondant new potatoes, confit garlic, creamed cabbage
and red wine jus

**

White chocolate cheesecake, rocky road
ice cream and chocolate sauce

**

Coffee and chocolates