

# The **LOOSE BOX** Bar and Kitchen

## **Summer Banquet**

25.00 two course

30.00 three course

### Starters

#### **Chilled Bloody Mary soup**

Roasted tomato soup with a hint of vodka, garnished with fresh celery

#### **Kentish beetroot & Rosary goats cheese salad**

Slices of tender Kent beetroot, rocket & watercress leaves, crushed walnuts & creamy rosary goats cheese

#### **Pan fried Manx scallops with lime & chilli dressing**

Seared queen scallops from The Isle of Man, served in the shell & drizzled with a mildly spiced dressing

### Mains

#### **Whole baked Cornish sea bass**

Stuffed with a fennel, shallot & lemon zest puree, served on a bed of rock samphire & buttered baby spinach

#### **10oz British rib eye steak with triple cooked chips**

Prime cut of 28 day hung Somerset beef, served with a freshly made béarnaise sauce

#### **Pan roasted duck breast with dauphoise potatoes**

Gressingham duck breast, served with English greens, chantey carrots & cherry red wine jus

### Desserts

#### **Lemon posset with poppy seed shortbread**

Chilled, zesty lemon cream served with homemade shortbread biscuit

#### **Strawberry & chocolate mille-feuille**

Layers of glazed puff pastry, filled with English strawberries, dark chocolate & whipped amaretto cream

#### **Callebaut chocolate fondant**

Warm, indulgent chocolate pudding with a melting centre, served with Devonshire clotted cream

#### **British cheese board (£5 supp)**

British cheeses hand selected from Rippon Cheese of Pimlico, served with homemade chutney, celery & biscuits