



CANTERBURY CATHEDRAL
Lodge

MENU I

Archbishop's Menu

Grilled Tomato & Mozzarella Cheese

Hot Smoked Salmon on a bed of Jockey Salad with Lemon Dressing

Homemade Green Pea & Ham Soup

Honey & Lemon Marinated Supreme of Chicken baked with a Herb Crust served with a
Lemon & Cream Sauce

Black John Dory Fillet on a bed of Chive Mashed Potato with a Tomato Compote

Slow Roasted Beef on a Trivet of Garlic & Herbs served with a Redcurrant Jus and Sweet
Potato Mash

Traditional Crème Brulee

Home-Made Passion Fruit Cheesecake on a pool of Mango Coulis

Home-Made Canterbury Tart made with Warden Pears and Bramley Apples served with
Cinnamon Cream

£27.50



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MENU 2
Bishops Menu

Home-Cured Gravalax with Rocket Salad drizzled with a Lemon Dressing and served with Wholemeal Bread

Wild Mushroom & Herb Soup with Garlic Croutons

Duck and Green Peppercorn Terrine served with an Orange Salad and Beetroot Leaves

Fillet of Trout with Spinach & Prawn Stuffing accompanied by White Wine & Caper Sauce

Pot Roasted Leg of Kentish Lamb served with a Redcurrant & Rosemary Jus

Pan-Fried Medallions of Pork served with Mustard Crushed Potato Stilton Cream Sauce

Cold Marmalade and Chocolate Bread & Butter Pudding served with Clotted Cream

Caramelised Banoffee Pie with a Kiwi Fruit Coulis

Kentish Apple and Blackberry Pie with Vanilla Ice Cream

£29.50



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MENU 3
Canon's Menu

Smoked Sausage, Potato and Vegetable Soup with a rich assortment of mixed Vegetables and Smoked Polish Sausage

Tower of Chargrilled Courgette, Aubergine, Goats' Cheese and Chorizo Salami served with Red Onion Marmalade

Terrine of Smoked and Fresh Salmon accompanied by a Dill Dressing

Two Pork Loin Cutlets served with Madeira and Prune Sauce

Pan-Fried Fillet of Red Snapper with Lime Buerre Blanc

Roasted Supreme of Pheasant accompanied by a Rich Game Sauce (seasonal)

Dark Cherry Frangipane Tart with Vanilla Sauce

Traditional Chocolate Mousse served with Raspberry Coulis

Summer Fruit Pudding with Pouring Cream

£32.50



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MENU 4

Dean's Menu

Smoked Haddock & Clam Chowder topped with Prawns

Pan-Fried Wild Mushroom and Herb Salad with Mixed Leaves and Beetroot Oil

Grilled Asparagus wrapped in Parma Ham with Hollandaise Sauce

Rack of Lamb with Redcurrant and Port Jus

Seared Cod Loin served with Spinach Veloute garnished with Mediterranean Prawn and Pink Peppercorns

Sirloin of Beef freshly roasted with a Mustard Crust served with a Red Wine Jus

White & Dark Chocolate Mousse laced with Cointreau topped with Pistachio Nuts on a pool of Dark Fruit Coulis

Pears in Red Wine fanned with Crème Fraiche

Warm Summer Fruits on a Tuille Biscuit with Vanilla Ice Cream

£37.50