

# Deeson's Restaurant

## Set Menu

### Starters

- 1) Creamed local watercress soup
- 2) Smoked fish platter served with a potato and chive salad and pickled cucumber and apple chutney
- 3) Medley of summer tomatoes with Rosary goats cheese and mint
- 4) Pan-fried local wood pigeon with a salad of black pudding and quail eggs

### Main Course

- 5) Pan-fried fillet of sea trout served with crushed potatoes, crayfish tails, spinach and chives
- 6) Slow cooked belly of Brogdale's fruit fed Berkshire pork served with colcannon, broccoli, apple butter and a pigs cheek
- 7) Roast free range Romney Marsh chicken breast served on a mussel, Kentish cider and mixed vegetable broth
- 8) Roast shallot tart with rocket leaves, cherry vine tomatoes and blue cheese fritters

### Pudding

- 9) Set vanilla cream with red wine strawberries and shortbread
- 10) Summer pudding served with clotted cream
- 11) Raspberry Eton mess
- 12) Chocolate tart with a white chocolate cream