

BRANDSHATCH PLACE

HOTEL & SPA
FAWKHAM, KENT

Welcome to The Dining Room

Brandshatch Place Hotel & Spa dates back to 1806, when it was built by the Duke of Norfolk as a country home. He later gave the house to one of his gentlemen friends in the locality and Brandshatch Place remained a prestigious private residence until 1977.

The Georgian redbrick house offers elegant proportions nestling at the end of a long tree-lined drive surrounded by its own 12 acres of parkland and gardens.

Great food is at the heart of Brandshatch Place Hotel and Spa. The Dining Room boasts culinary excellence and the dishes the chef creates use only the finest of local ingredients.

We hope you have a relaxing afternoon with us – please make yourself at home and enjoy your lunch.

Toby Ives

Food & Beverage Manager

Darren Collins

Head Chef

Hand PICKED
HOTELS

Sunday Lunch Menu

To Start

Soup of the day (ve) (Kcal 324)

Smoked salmon & King prawn salad
Lime dressing & horseradish cream (Kcal 232)

Corn-fed chicken & fillet of pork terrine
Sweetcorn relish & rocket leaves (Kcal 390)

Cider & apple braised crispy celeriac (v)
Panko coated celeriac fondant, apple and chestnut salad,
truffle emulsion chestnut velouté (Kcal 565)

Queen Anne's Artichoke tart (ve)
Soused apple & artichoke, onion puree, tarragon jel (Kcal 641)

Main Courses

Sirloin of English Beef
Cooked in a mustard glaze, served with Yorkshire pudding & fresh water cress (Kcal 1328)

Roast Chicken breast
Served with sage and apricot stuffing & a Yorkshire pudding (Kcal 1328)

All roasts are served with duck fat roast potatoes, cauliflower cheese and seasoned vegetables

Haddock and sorrel fish cake
Crushed buttered peas and a lemon ailo (Kcal 1097)

Cauliflower Steak (ve)
With green beans, saffron potatoes and butternut squash bon bons
Served with a roasted cauliflower puree (Kcal 637)

Pan-fried Darne of Salmon
Jerusalem artichoke puree, caramelised roscoff & button onions,
glazed baby fennel, sea beets, sautéed artichokes, cockle fish cream (Kcal 826)

Dessert

Flexible chocolate ganache (ve)
Chocolate sponge, caramel & coconut tuille, chocolate & coconut crisp and raspberry gel (Kcal 573)

Caramelised Pineapple tarte fine
Black coconut ice cream, passionfruit & lime syrup, lime crisp (kcal 321)

Hot chocolate fondant
Raspberry ripple ice cream, toffee sauce, caramel tuille, fresh raspberries (Kcal 1303)

Selection of Taywell's ice creams / Sorbets
A range of flavors available on request (Kcal 545)

2 Courses: £25.00

3 Courses: £29.50

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Inclusive of VAT at current rate Adults need around 200kcal a day