



## *Chef's Seven Course Experience Menu*

Our Executive Head Chef Darren Collins brings a wealth of experience to the Brandshatch Place kitchen. He and his highly skilled team have worked in a number of fantastic restaurants and are responsible for establishing and maintaining our excellent reputation. Darren's approach to cooking is modern, seasonal and simple, focused on delivering an indulgent taste experience for all our guests.

We have also carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand in hand to give guests a truly delicious experience.

Darren and Toby invite you to sit back, relax, and enjoy this culinary adventure.

**Darren Collins**

Head Chef

**Toby Ives**

Food & Beverage Manager



We hope you have enjoyed the Chef's Experience Menu and we wish you a relaxing stay.

**BRANDSHATCH PLACE**  
HOTEL & SPA



## CHEF'S EXPERIENCE MENU

### **Wild mushroom and truffle soup**

King cot blue cheese croute

*Enjoy with a glass of Catena Chardonnay, rich and tropical with flavours of apple, pear, butter and sweet spices*

### **Heritage beets and apple (ve)**

Apple and tarragon poached heritage beets, beetroot and apple crisps, red vein sorrel, apple purée, roasted chestnuts, apple dressing  
*Paired perfectly with a glass of Spy Valley's Pinot Noir, with distinctive red fruit flavours and aromas of strawberries, raspberries and red cherries*

### **Cured Nori dusted Scottish salmon mosaic**

Crème Fromage, compressed cucumber tartare, a tapioca crisp, dill oil  
*Paired with Chabliseinne Chablis le Finage, a wine with aromas of white fruit and citrus, with hints of minerality*

### **Champagne and raspberry sorbet**

#### **Coq au Vin**

Ballotine of free range chicken breast, smoked mashed potato, braised chicken leg filled Roscoff onion, crispy boneless wings, pickled, baby leeks, baby vichy carrot, truffle jus  
*Paired perfectly with Journey's End Weather Station Sauvignon Blanc, a complex wine with hints of white fruit on a bed of apple and pear, with a longing freshness*

#### **Raspberry bavaois**

A quenelle of white chocolate mousse, chocolate soil, salted caramel tuile

#### **Kentish cheeseboard**

A selection of locally sourced Kentish cheese, tomato chutney, homemade crackers, celery and grapes  
*Paired nicely with a glass of Warres Warrior Port (100ml), a velvety and luscious fortified wine with flavours of blackcurrant and cherry*

**£75 per person** kcal 1,521

To be ordered by the whole table – last orders 8.00pm

***Wine flight £36.50 per person***

*All glasses are served in 125ml measurements unless otherwise stated*

**This is a sample menu only. Dishes and prices correct at time of publishing.**

**A discretionary service charge of 12.5% will be added to your bill.**

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. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.