



KENTS HILL PARK  
Milton Keynes

# PRIVATE DINING

Please choose up to three options for each of the courses to create your menus.  
The vegetarian option is to be included within the three options.  
Menu choices for the group need to be sent to your event coordinator 14 days prior to the event.

## SPRING

### MENU 1 £21.95

Pea and mint soup, parmesan croutons (v)  
Salmon and asparagus fishcakes, lemon mayonnaise  
Ham hock and leek terrine, pea puree, pickled onions  
Garlic and thyme croquettes, asparagus and tomato salad (v)



Parmesan crusted chicken, spring vegetable bubble and squeak,  
charred asparagus, lemon and thyme chicken jus

Lamb shoulder casserole, baby vegetables  
Salmon fillet, pesto gnocchi, cherry tomatoes  
Roast duck leg, rösti potato, peas, bacon baby gem lettuce  
Spring vegetable casserole, wild garlic pesto (vegan)



Lemon posset, biscotti (v)  
Chocolate cheesecake, macerated strawberries  
Key lime pie  
Mango and passion fruit fool, shortbread

### MENU 2 £29.95

Asparagus, Parma ham and poached egg  
Pistachio rolled goats cheese, orange and chicory salad (v)  
Gin and tonic cured salmon, lemon aioli, radish salad  
Confit chicken croquette, pickled onions, pesto



Pressed lamb shoulder, roasted onion, shallot puree, confit cherry tomato,  
lamb and mint sauce

Chicken ballontine, spring onion potato cake, sautéed seasonal vegetables,  
lemon thyme gravy

Braised beef shin, cauliflower puree, roasted cauliflower,  
spring greens, red wine jus

Baked sea trout, asparagus, minted jersey new potatoes, lemon hollandaise

Four cheese ravioli, spring onion and pea dressing (v)



Cherry and almond sponge, roasted apricot, meringue, apricot puree (v)  
Raspberry parfait, white chocolate mousse, honeycomb (v)  
Rhubarb pavlova (v)  
Chocolate torte, raspberry puree, chocolate crisps (v)

## SUMMER

### MENU 1 £21.95

Tomato and basil soup, herb croutons (v)  
Smashed minted peas and broad beans, toasted ciabatta (v)  
Coronation chicken salad  
Salmon and crème fraîche tart, watercress salad



Pan fried chicken breast, spinach potato cake, chorizo ratatouille  
Pork shoulder steak, sage and onion mashed potato,  
roasted chantenay carrots, apple puree  
Pink carved lamb rump, grilled Mediterranean vegetables and pesto  
Lemon thyme chicken, summer vegetable and bacon fricassée  
Char grilled tuna steak, nicoise salad  
Sun blushed tomato and olive frittata, crunchy summer salad (v)



Eton mess  
Summer pudding, clotted cream (v)  
Vanilla crème brûlée, hazelnut shortbread (v)  
Chocolate pot, orange gel, orange tuille

### MENU 2 £29.95

Parma ham, melon, peach and bocconcini salad  
Crab and prawn salad, peach, paprika honeycomb  
Whipped Goats cheese, tomato and basil salad, granola (v)  
Braised pork cheek, smoked apple puree, pickled apple



Pan fried chicken supreme, sun blushed tomato gnocchi, pesto  
Rosemary and thyme roasted pork belly, pork fritter, cauliflower puree,  
roasted tender stem broccoli, cider reduction

Pan fried duck breast, spring onion mashed potato, roasted baby beetroot,  
beetroot puree

Salmon fillet, crab new potato salad, green beans, hollandaise sauce  
Summer pearl barley risotto, roasted sweetcorn and basil salad (vegan)



Peach Melba (v)  
Strawberry and cream mille feuille, strawberry ice cream (v)  
Coconut panna cotta, mango sorbet, coconut tuille  
Lemon tart, summer fruit compote, strawberry ice cream

24 hour delegates will receive a credit of £12 per person should the group choose to upgrade to private dining.  
We are happy to cater for any dietary requirements that your guests may have. To assist us please advise in good time  
of any such requirements. Alternatively, in addition to the menus listed below, our chef will be happy to design a menu  
around your group's specific requirements if necessary.



## AUTUMN

### MENU 1 £21.95

**Butternut squash soup**, balsamic reduction (v)  
**Sautéed wild mushrooms**, toasted ciabatta, rocket (v)  
**Cod and chorizo fishcakes**, paprika mayonnaise  
**Pressed duck terrine**, beetroot salad, watercress



**Slow cooked pork belly**, roasted butternut squash and charred onion salad  
**Confit duck leg**, celeriac puree, green beans, sour cherry sauce  
**Pan fried chicken supreme**, caramelised red onion mashed potato, braised leeks, wild mushroom sauce  
**Garlic and thyme roasted chicken**, autumn vegetable stew, root vegetable crisps  
**Root Vegetable stew**, horseradish dumplings (vegan)



**Autumn fruit Eton mess** (v)  
**Chocolate brownie** with vanilla ice cream (v)  
**Blackberry cheesecake** with ginger crumble  
**Banana and white chocolate bread and butter pudding** with rum custard (v)

### MENU 2 £29.95

**Smoked chicken waldorf salad**  
**Wild mushroom and stilton tart**, rocket and red onion salad (v)  
**Smoked salmon**, pickled cucumber, fennel, dill mayonnaise  
**Honey and mustard root vegetable salad**, crumbled feta (v)



**Slow cooked lamb shank**, parmesan creamed potato, spiced ratatouille  
**Chicken wrapped in pancetta**, carrot puree, roasted baby carrots, fondant potato, thyme jus, carrot crisps  
**Pork loin stuffed with cranberry and smoked bacon**, savoy cabbage, pork cheek bon bon  
**Pink carved duck breast**, parsnip puree, fondant potato, kale, feta, parsnip crisps  
**Nut loaf**, seasonal vegetables, roasted red pepper and thyme jus (vegan)



**Pear and blackberry mille feuille**, ginger ice cream (v)  
**Dark chocolate ganache**, caramelised banana, rum and raisin ice cream  
**Sticky toffee pudding**, caramelised apple, pecan ice cream, pecan crumble  
**Salted caramel cheesecake**, cherry compote

## WINTER

### MENU 1 £21.95

**Spiced parsnip soup**, onion bhajhi (vegan)  
**Gravalax salmon**, celeriac and fennel salad  
**Pork and pistachio terrine**, roasted red pepper and tomato chutney  
**Goats cheese mousse**, beetroot puree, pickled beetroot, hazelnut crumb (v)



**Pork belly cooked in cider**, wholegrain mustard mashed potato, honey roast parsnip, cider sauce  
**Confit duck leg**, fondant potato, kale, blackberry jus  
**Garlic and herb chicken supreme**, creamed potato, wild mushroom fricassee  
**Beef bourguignon**; braised beef, smoked bacon, pearl onion, button mushrooms, mashed potato, roasted carrot  
**Butternut squash and sage gnocchi**, toasted almonds, balsamic reduction (v)



**Rhubarb and ginger tart**, mascarpone cream (v)  
**Dark chocolate tart**, raspberries (v)  
**Lemon cheesecake**, winter fruit compote  
**Poached pear**, mulled fruits (v)

### MENU 2 £29.95

**Chicken liver parfait**, smoked chicken breast, shallot puree  
**Crab, avocado and prawn cocktail**, marie rose sauce  
**Wild mushroom velouté**, poached egg (v)  
**Winter vegetable sausage roll**, celeriac puree (vegan)



**Roast duck breast**, rosti potato, smoked bacon and cannellini bean stew  
**Chicken wrapped in bacon**, confit leg bon bon, fondant potato, thyme roasted carrot  
**Pork fillet with pistachio and apricot stuffing wrapped in smoked bacon**, caramelised red onion mashed potato, roasted root vegetables, apple sauce  
**Braised lamb shank**, colcannon potato, green beans, lamb and rosemary jus  
**Wild mushroom wellington**, seasonal vegetables, rosemary gravy (vegan)



**Apple and blackberry mille feuille**, salted caramel ice cream (v)  
**Chocolate brownie**, cherry compote, chocolate ice cream (v)  
**Sticky toffee pudding**, vanilla ice cream, butterscotch sauce (v)  
**Winter fruit Eton mess** (v)



All prices are exclusive of VAT. We will endeavour to cater to all dietary and allergen requirements on request.  
(v) = Vegetarian

Prices and menus may be subject to change without prior notice.

[www.kenthillpark.com](http://www.kenthillpark.com)