



Kemps

Country House



Local mussel and vegetable mirepoix chowder topped with a poached oyster and finished with vermouth

Pan fried breast of local pigeon wrapped in smoked bacon served with celeriac puree and a redcurrant jus

Red onion and capricorn goats cheese filo parcel with balsamic reduction and dressed salad leaves

Portland crab and seafood terrine wrapped in smoked salmon and studded with asparagus

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Roasted best end of Dorset lamb with spring onion mashed potatoes, roasted root vegetables and a rosemary jus

Aberdeenshire fillet of beef served with pan fried foie gras, fondant potato, turned vegetables and a Madeira wine jus (£6.50 Supplement)

Oven baked breast of West Country duck with fondant potato, braised red cabbage and a red wine jus

Pan-seared fillet of sea bass with roasted cherry tomatoes, mediterranean vegetables and a tomato and basil coulis

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Tiramisu dusted with cocoa and served with homemade coffee, walnut and Baileys ice-cream

Red wine poached pear served in a crisp brandy snap basket with fresh ginger cream and red wine syrup

Belgian chocolate and raspberry tart served with clotted cream, soft fruits and passion fruit coulis

Local and British cheese board with quince jelly, celery, fine biscuits, fresh grapes and homemade breads

£27.95



Valentines

