



# Kent Menu

*Chef Nicci Gurr*

*“using the freshest and finest ingredients from the surrounding Kent countryside our menus will create a lasting impression for your special day”*



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Home Gurr'own  
Cranbrook, Kent,  
Tel: 0774 7816541,  
[www.homegurrown.com](http://www.homegurrown.com)  
[nicci@homegurrown.com](mailto:nicci@homegurrown.com)

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### Duck and apple confit en brioche

Confit of wild duck, with a Bramley apple compote served on a toasted round of brioche.

### Tomatoes with a peri-peri dipping salt

A medley of our own Cherry, sun gold and baby plum tomatoes, in a vodka, balsamic marinade, served on cocktail sticks.

### Kebabs

Haloumi cheese and sweet pepper kebabs, on a rosemary stick, char grilled and served with a wild garlic pesto.

### Smoked salmon quail scotch eggs

Quails eggs wrapped in smoked salmon mousse, and fried in bread crumbs.

### Welsh rarebit new potatoes with spinach

New potatoes halved and filled with a generous portion of spinach, and a classic cheese and ale topping.

### Lobster bisque shots

A delicious shot of lobster bisque, garnished with a side of prawn and laced with Pernod

### Chicken liver pate

A homemade smooth chicken liver pate, made with our own free range chicken livers served on a French bread crouton, and finished with a red onion relish.

### Roast lamb en crouete

Roasted leg of south down lamb, with a fresh minted relish.

### Smoked mackerel pate with horseradish

Locally smoked juicy mackerel on a freshly toasted baguette with a fresh horseradish crème fraiche.

### Scallops and Parma ham

Seared rye bay scallops, wrapped in Parma ham.

### Cocktail Koftes

Our own Southdown lamb minced and blended with mint coriander, chilli and parsley on a cocktail skewer and chilli dip.

### Scallop, black pudding with pea puree, tartlet

Whitstable scallops seared, and placed in a tartlet on a bed of local black pudding, topped with or without pea puree

## Canapes

*Add a touch of style to your party with our selection of canapes. Choose any 5 of the following from £8 per head*

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### Smoked salmon on Bilinis

Smoked salmon on a buckwheat pancake with crème fraiche and salmon keta.

### Carpaccio of beef

Marinated fillet of Aberdeen Angus beef, in a savoury tartlet and garnished with tomato concasse.

### Sesame prawn toast

Prawn mousse spread on fresh white bread dipped in sesame seeds and deep fried.

### Falafel and minted yoghurt dip

Small balls of chick pea falafel served with a garden mint yoghurt dip.

### Wild mushroom spheres

Wild mushroom risotto balls finished with a herby golden brown pastry crumb.

### Asparagus and Parma ham

Seasonal asparagus, char grilled, then wrapped in Parma Ham

### Roast Aberdeen Angus beef en crouete

Roasted fillet of beef, with a Mushroom and blue cheese pate

### Honey moon hog

A specially weaned rare breed pig selected & marinated in local mead, garden herbs and our special bbq splash.

### 3 Seasonal salads from the selector

#### Choice of stuffing

This will be served hot along side of the hog.

- Apricot and sage
- Bramley apple and red onion
- Chorizo

#### Aubergine crumble top pie

Deep filled hand raised pie with chargrilled aubergine, spinach, and feta cheese, topped with a savoury crumble top.

### Fresh bread rolls from our Kent baker

### Farm fresh Corn on the cob

#### Selection of home made relishes & sauces

- Red onion marmalade
- Homemade green garlic mayonnaise
- Blue cheese dressing
- Glutney chutney

## Hog Roast Buffet

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*Experience a succulent hog roast marinated in Kent mead and local garden herbs. From £20 per head with a minimum of 100 people*

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### Dressed ham

Local free range smoked gammon roasted with a locally made marmalade glaze.

### Your choose of beef

- Fillet of beef
- Sirloin
- Rib of beef.

28 day mature Aberdeen angus beef, roasted to a medium rare with a horseradish crust

### Your choose of choice of meats

- Roast & garnished crown of bronze turkey
- Chargrilled breast of free range chicken.

A dressed and carved crown of free range turkey, beautifully hand finished or Chargrilled breast of free range chicken in a choice of marinades, blueberry, boudran (tomato , and hazelnut), tikka masala.

### Your choose of fish

- Dressed salmon
- Seafood platter
- Tuna Carpaccio

Whole salmon traditionally dressed and presented, or a medley of seafood from rye bay, including dressed crab, cockles whelks, mussels, prawns, and oysters. Loin of tuna, seared and marinated in shallots, garlic, wine, and local vinegar thinly hand sliced in sashimi style.

Choice of Quiche from selector

3 Seasonal salads from salad selector

Choice of dessert from dessert selector

## Classic Buffet

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*Classic buffet using only the finest Kent ingredients including fresh local fish, meats, poultry & produce. Prices from £25 a head.*

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### Your choice of hand raised pies

- Gala Pie
- Celebration Pie
- Traditional hand raised pie

Gala pie, is a hand raised made with local free range pork, and the addition of free range eggs running through it.

Celebration pie is a hand raised made with local free range pork, and the addition of quenchy stilton and celery.

Traditional hand raised pie, is made with local free range pork, finished with a biddenden cider and elderberry jelly.

### Your choice of smooth pates ..

- Free range chicken liver pate
- Lamb's liver pate
- Rabbit liver pate

### Your choice of course pates ..

- Classic pate d'campagne
- Course Rabbit & beer terrine
- Game terrine

### Your choice of scotch eggs....

All scotch eggs are made with free range eggs, a generous filling then topped with fresh pastry crumbs. A choice of 3 of the following

- Leek and bacon
- Pork and apple
- Lamb kofte
- Beef and horseradish
- Smoked salmon
- Mushroom risotto
- Falafel

## Rustic British Menu

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*Oozing rustic charm, this great British menu is packed full of fresh Kent farm produce.*

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### Your choice of Quiche or Roasted vegetable pork less pie

Hand raised deep filled vegetarian pies filled with roasted Mediterranean vegetables and a herby lemon mayonnaise. See our quiche selector next page for our range of quiches.

### A choice of salads from the salad selector

### British cheeseboard

With over 1000 cheeses to choose from we have a wide variety of great British cheeses as well as a great selection of continental ones, traditionally garnished with fruit, nuts and fruit cheese.

### A selection of Fresh breads

## Quiche Selector

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### Roasted asparagus quiche

Whole meal based quiche made with Cranbrook windmill flour, topped with our own fresh chargrilled asparagus mature cheddar, double cream, and free-range eggs.

### Tomato and herb quiche

Whole meal based quiche made with Cranbrook windmill flour, topped with our own fresh tomatoes, seasonal herbs mature cheddar, double cream, and free-range eggs.

### Goat's cheese and red onion quiche

Whole meal based quiche made with Cranbrook windmill flour, topped with caramelised red onion and with stone - gate goat's cheese, double cream, and free-range eggs.

### Broccoli and stilton

Whole meal based quiche made with Cranbrook windmill flour, topped with tender stem broccoli and stilton cheese, double cream, and free-range eggs.

### Mediterranean quiche

Whole meal based quiche made with Cranbrook windmill flour, topped with courgettes, peppers, red onion, mushrooms and mature cheddar, double cream, and free-range eggs.

*All quiches are hand made with Cranbrook windmill flour, Hinxden dairy cream and local free range eggs.*

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### Garden salad

A mixture of peppery and seasonal salad leaves garnished with edible flowers and herbs.

### New potato salad with a champagne Gradvalax dressing

Delicious new potatoes in a grain mustard, dill, and champagne vinaigrette laced with champagne.

### Red cabbage and apple coleslaw

Red cabbage, apple, young carrots in a home made mayonaise.

### Panzanella

A colourful blend of ripe tomatoes, red onion, olives, Ciabatta bread, basil, and mozzarella.

### Broad bean and lord of the hundreds salad

Freshly picked broad beans with a local, vegetarian sheep's milk, parmesan cheese dressing.

### Raw vegetable salad with a home-made hummus dressing

Classic crudité style with a twist, a blend of broccoli, carrots, mushrooms cherry toms, and peppers with a lemony home made hummus dressing.

### Baby beetroot and bean salad with a goats cheese dressing

A mix of red and golden baby beetroot with adzuki beans and mung beans and a goats cheese and redcurrant dressing.

## Salad Selector

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*Try our range of healthy salads all blended with seasonal Kent ingredients and fine homemade dressings.*

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### Roasted vegetable cous-cous

A rich blend of garlic, olive oil fresh herbs and roasted vegetables and sun-dried tomatoes.

### Carrot Rappe

Fresh young grated carrots, in a roasted poppy seed and sesame dressing.

### Caeser salad

Cos lettuce, hard boiled eggs, garlic croutons and a anchovie and garlic dressing.

## Dessert Selector

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### Chocolate Torte

A rich chocolate tart on a sweet short pastry.

### Pimms Jelly

A terrine style jelly made with Pimms and lemonade set with strawberries, cucumber and mint running through it.

### Lemon Tart

A classic fresh lemon tart.

### Black Forest Cheesecake

A twist on a classic, rich chocolate cheesecake with a swirl of Moscato preserved cherries, fresh Chantilly cream and topped with a dark chocolate topping.

### Raspberry Pavlova with Elderflower Syrup

A soft meringue tower with fresh raspberries, a elderflower and raspberry syrup, garnished with Elderflowers and mint.

### Strawberry Shortcake with Balsamic Chantilly Cream

A blend of beautiful local strawberries, towered with freshly baked shortbread and a Chantilly cream made with a local balsamic twist.

*Delightful home made desserts all carefully made with fine Kent ingredients and flavours.*

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### Selection of finger sandwiches

- Locally grazed Honey roast ham & mustard
- Aberdeen angus beef and horseradish
- 3 cheese and red onion marmalade

### Mini savoury scones

Mini savoury hand baked scones, topped with,

- Smoked salmon and cream cheese
- Cucumber ribbons, creamed stilton & walnuts.
- Tomato, basil and caerphilly cheese.

### Mini sweet scones

Mini sweet hand baked scones topped with ,

- Strawberries and clotted cream
- Cherry & elderflower jelly and Chantilly cream
- Fresh Lemon curd and mint

### Slices of fruit cake

### Tea, coffee & a choice of herbal infusions.

Or a twist?

A strawberry daiquiri served in a tea pot!

## Mini Cream Tea

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*Delightful quintessential English  
buffet hand made with fine local Kent  
ingredients.*

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## Finger Buffet

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Choose 6 of the following

### Open sandwiches

A selection of hand made toppings on freshly made crusty white and soft wholemeal baguette including,

- 3 Cheese and homemade chutney
- Free range coronation chicken
- Prawn with 1000 island dressing
- Bacon, lettuce and tomato

### Figs with mozzarella and bacon

Fresh figs stuffed with mozzarella cheese and wrapped in smoked local bacon.

### Thai chicken skewers with a satay sauce.

Local free range chicken marinated in a green thai curry marinade served with a peanut dip.

### Salmon rillete on Ciabatta

Whole salmon slowly cooked with lemon, thyme, bay, and olive oil, blended into a course pate with crème fraiche, and served on Ciabatta bread.

### Selection of chips, dips and mezze

A selection of crudities, hummus, taramasalata, pitta bread, olives, sun blushed tomatoes, chargrilled aubergines.

### Ham and poached pear on pumpernickel

Home cooked ham, sliced thinly and topped with homegrown pear poached in a whisky cooking liquor.

### Tuna nicoise tartlets

A savoury tartlet filled with diced fresh tuna, marinaded in lemon juice, balsamic vinegar with seasonal beans, olives, tomato and herbs

*Try something different with our range of platters with a twist. All handmade with fine ingredients.*

*Prices from £18 a head*

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### Goats cheese and apple chutney toasts

Heart shaped toasts topped with stone-gate local cheese and topped with a bramley apple chutney.

### Ale sausages

Locally made cocktail sausages served with a ale bbq dip.

### British Cheeseboard

With over 1000 cheeses to choose from we have a wide variety of great British cheeses as well as a great selection of continental ones, with our expertise to get it perfectly ripe on the day, and traditionally garnished with fruit nuts and fruit cheese.

### Selection of mini desserts

## About me Nicci Gurr

I have been a chef for over 20 years and was originally trained by the well known Roux brothers in London. I have now settled down in Cranbrook with my partner Jules to start our own smallholding 'Home Gurr'own' .

We grow some of our ingredients on our smallholding and the rest we buy fresh from local growers. We are very fortunate that we live near some of the finest food producers in the country. I believe that the best food comes from using ingredients that are chemical free, fresh from the ground, and not full of additives.

I hope you like our menu samples and of course if you have any particular tastes or preferences then please feel to contact me.

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