

# TOPES

60 HIGH STREET, ROCHESTER, KENT ME1 1JY 01634 845 270

TOPES restaurant is now available for private dining on Wednesday / Thursday/ Friday lunchtimes.

A private room can be made available from 9:30am til 4pm for board meetings/ brainstorm sessions/ management meetings with a pre-ordered 2 or 3 course lunch served after 12 noon.

Water, drinks, wine, tea, coffee available to pre-order or choose on the day.

No room hire charge, Wi-Fi available. Private room can accommodate from 4 to 14 people.

## PRIVATE DINING – BUSINESS LUNCH MEETING MENU 2 COURSES £19.50 3 COURSES £25.00 (INC VAT)

### STARTERS

Butternut, carrot, red lentil and chorizo soup, home-made pecan bread (n)

Applewood-smoked mackerel, pickled red cabbage, horseradish crème fraiche and apple

Roast beetroot, feta, compressed fennel, orange, blueberries, pickled walnuts (v,n)

Mussels, garlic, leek, white wine and cream broth (n)

Parma ham, piccalilli, Tête de Moine cheese, pineapple chutney, quails egg, watercress

Smoked salmon, dill and caper fish hash, pecorino, fried hen's egg, Pecorino

### MAINS

Roast leg of lamb, roast potatoes, poached fruits, seasonal vegetables

Confit duck leg, spring onion, wild mushrooms, grapes, parsnip puree,

figs clementine jam, sultanas and walnuts (n)

Beer-battered cod, smoked fish ball, chunky chips, creamed leeks, peas and bacon

Pecorino and truffled potato gnocchi, salsify, onion puree, shallots,

roasted red onion, ricotta, sage, goats cheese, blue cheese bon bon (v)

Pan-fried sea bream fillet, Parma ham, ratatouille and poached fennel

### DESSERTS

Sticky date pudding, toffee sauce, rum and raisin ice cream

British cheese board, quince paste, bread and crackers (£1.50 supplement)

Apple and rhubarb crumble, tea soaked sultanas, vanilla ice cream, crème anglaise

Flourless citrus and almond sponge, chocolate sorbet, kumquat jam, peanut crumb (n)

Dark chocolate tart, hazelnut brittle, fudge, chocolate soil, coffee and Kahlua ice cream (n)

Cherry bakewell, Kirsch ice cream, peanut crumb (n)

This is a sample menu – dishes will change with the seasons. Guests choose their options at the beginning of the meeting to be served at an agreed time