

The Carpenters Arms

01795 890234

February Newsletter

Hi Folks and welcome to the February newsletter. Following on from a wonderful December the Carps has a few things up her sleeve for the spring/summer period. I'll briefly cover them now but watch out for future letters for more detailed info as we get closer to the time.

New Chef & Menu

Firstly let me welcome on-board Mr Rob Best. Rob trained at Reads of Faversham then cooked there for a further 18 months before joining us from Chapeldown.

Rob has taken over the kitchen as head chef and is currently re-developing the menu. The emphasis is on locally sourced, home made food with some dishes already available and prices remaining realistic for good pub food. We love being a pub and Rob is designing the menu around that.

Live Music

*Friday 3rd February. "Pepperset"
Tony Pepper and his band cover hits from the Beatles,
The Stones and other 60's heroes*

Sunday 5th February "Enigma"

Jazz quartet easing us through a winter Sunday afternoon

From 4pm

Friday March 2nd "Duan's All Stars"

Be ready for some soul classics, some 70s funk, some old-skool ska, with a funky edge and punching brass!

Art at The Carps

We are currently displaying two local artists work.

Mr Roger Heath and Ms Marianne Grove.

Pieces from both artists are on display around the bar and dining room and are available to buy. Prices vary with each piece and are displayed.

Coming up soon

Valentines Night Dinner, Menu below

Mother's Day (March 18th - book early!)

Murder Mystery Dinner (24 places only)

Opera week-end

Corinne's Curry Night

Queens Jubilee Garden Party & hog roast

Live bands first Friday every month

Valentines Night Menu

6 course dinner at £35.00 per head

Entrée

Deep fried oyster with celeriac and coriander remoulade with a ponzo dressing.

First course

Roasted beetroot carpaccio layered with a goat's cheese mousse and a walnut oil dressing. Served with candied walnuts and pea shoot salad

Chicken & Ham Ballotine

Served with fresh piccalilli and toasted farmhouse bread

Smoked salmon and crab rillettes with a caviar dressing

To Follow

Smoked pigeon & chicken liver parfait with a port and grenadine syrup

Main Course

100g rump steak with triple cooked chips, grilled Portobello mushroom and tomato with a red wine jus

Pan-fried cod fillet served with a tomato, pancetta and haricot bean cassoulet with red pepper & tomato sauce and black olive tapenade

Pan roasted Gressingham duck breast on a bed of ratatouille with fondant potatoes and an orange scented jus

Then

Passion fruit sorbet

To Finish

Poached pear terrine with a pear reduction and vanilla ice cream

Bannoffee Pie

Selection of English Cheeses with biscuits and fruit chutney

*Please book early for the Valentines Night dinner as we
have limited places available*

*Thanks very much for taking the time to read this and if
we can help with anything please call.*

I hope the New Year is going well for you.

Mitch, Donna & The Dogs