

FESTIVE MENU

£34pp | Nov 12th - 29th Dec (PLEASE CONFIRM AVAILABLE DATES)

STARTERS

CREAM OF KENTISH PARSNIP SOUP (VG)

parsnips, vegan cream, truffle oil, bread

SMOKED SALMON AND DILL

smoked salmon, dill, capers, lemon, rye bread, crème fraiche

CRISPY KENTISH GOAT'S CHEESE SALAD (V)

goat's cheese, beetroots, crystallised walnuts, honey-balsamic glaze, mixed leaf

CHICKEN LIVER PÂTÉ

chicken liver Pâté, chutney, piccalilli, sourdough, balsamic

MAINS

TRADITIONAL ROAST TURKEY

turkey, stuffing,pigs in blankets, roast potatoes, winter vegetables, gravy, yorkshire pudding

LOCAL STEAK & ALE PIE

steak, mushroom & ale pie, creamy mustard mashed potatoes, vegetables, jus

PAN-SEARED SEABASS

seabass, cider cream sauce, crushed new potatoes, greens

VEGETARIAN NUT ROAST (VG)*

nut roast, cranberry compote, roast potatoes, winter vegetables, vegetarian gravy, yorkshire pudding*

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

christmas pudding, berry compote, brandy sauce

KENTISH APPLE CRUMBLE (V)

apples, cinnamon, crumble topping, vanilla ice cream

SET CHOCOLATE ORANGE MOUSSE (V)

chocolate orange mousse cake, warm orange curd, crème fraiche

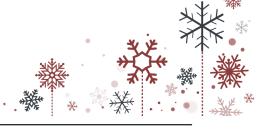
SELECTION OF KENTISH CHEESES (V) (£4.50 SUPPLEMENT)

selection of cheeses, chutney, crackers

TO FINISH

HOMEMADE MINCE PIE





Deposit of £10pp is essential for parties of 6 guests and above. A pre-order is essential for all parties at least 7 days prior. Deposits are non-refundable and required to confirm your booking. A discretionary service charge of 10% will be added to your bill. Dietary requirements must be requested at the time of pre-order.