



the blue pigeons




2017 Christmas Menu

3 Courses - £27.95 per Adult

Available Monday 27th November until Friday 22nd December 2017 (excluding Sundays)

Complimentary glass of Mulled Wine on arrival



Starters

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- 🍷 Cream of Roasted Butternut Squash Soup topped with crispy bacon lardons and chunky sea salt croutons served with a warm bread roll.
 - 🍷 New Zealand Green Lipped Mussels with a parmesan and herb crust and cherry tomato salsa.
 - 🍷 Duck & Cognac Pate with melba toast and festive red onion chutney.
 - 🍷 Warm Ham Hock on dressed leaf with soft boiled egg, homemade croutons and piccalilli dressing.
 - 🍷 Mushroom Arancini balls served with a spiced tomato compote. (v)

Main Courses

- 🍷 Roast Turkey or Roast Topside of Beef both served with roast potatoes, honey roasted parsnips, selection of vegetables, homemade Yorkshire pudding, pigs in blankets, pork, prune and chestnut stuffing and our house gravy.
- 🍷 Fillet of Swordfish served with a peppercorn butter, sautéed potatoes and selection of vegetables.
- 🍷 Rolled Belly of Pork with an apricot & herb stuffing served with black pudding mash, selection of vegetables and a cider apple jus.
- 🍷 Feta, Spinach and Red Onion Filo Parcel on a bed of sweet potato and tahini mash served with a roasted red pepper and tomato ragu. (v)

Desserts

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- 🍷 Homemade Mince Pie served with Christmas Pudding ice cream.
 - 🍷 Chocolate & Baileys Baked Cheesecake served with pouring cream.
 - 🍷 Coffee & Hazelnut Panacotta served with a praline crumb.
 - 🍷 Lemon Posset topped with winter berries served with homemade chocolate chip shortbread.
 - 🍷 Christmas Kentish Cheeseboard. (+£2.00 supplement)
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Enjoy a complimentary Tea or Coffee whilst you sit and let your dinner go down!